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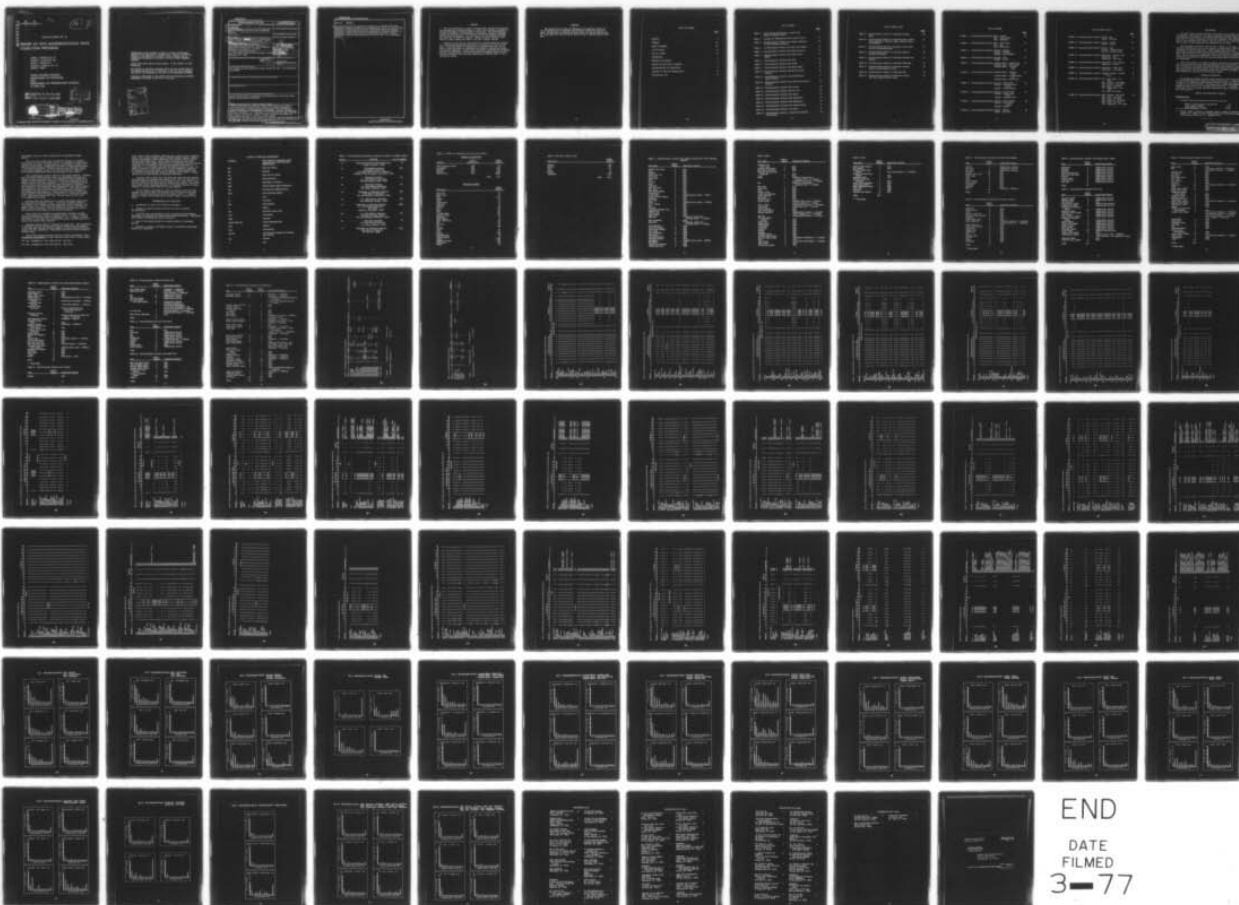
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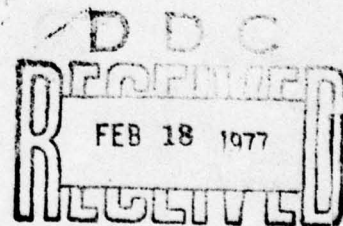
INSTITUTE REPORT NO. 32

REPORT OF 1975 MICROBIOLOGICAL DATA COLLECTION PROGRAM

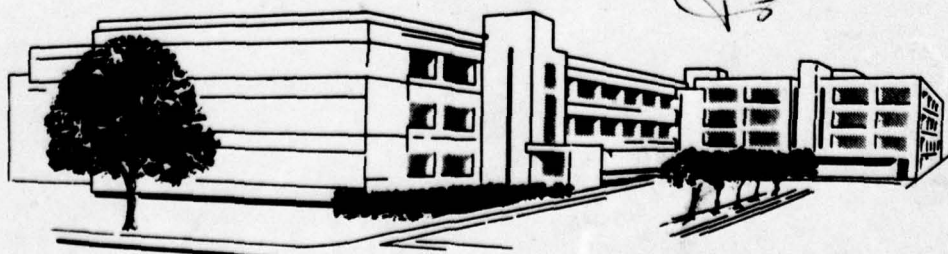
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OCTOBER 1976

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ABSTRACT

→ food microbiological data bank which is proving to be useful in many ways. Sufficient scientific information is contained within the file on which to base guidelines on comminuted beef products, delicatessen salads, and prepared sandwiches. Public health information concerning food poisoning outbreaks in Department of Defense facilities is contained within the file. Certain subsistence items have been identified as "problem items" in the subsistence system. ↗

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This is the fourth of a series of reports which tabulate the results of food microbiological testing (except for fresh dairy products) performed by official Department of Defense medical laboratories. The microbiological program was designed by the Department of Information Sciences, Letterman Army Institute of Research. It is operated by the Food Hygiene Division, Letterman Army Institute of Research. During the period covered by this report, no major changes were made in the basic computer program.

Addition of 1975 data to that tabulated in previous years has resulted in a food microbiological data bank which is proving to be useful in many ways. Sufficient scientific information is contained within the file on which to base guidelines on comminuted beef products, delicatessen salads, and prepared sandwiches. Public health information concerning food poisoning outbreaks in Department of Defense facilities is contained within the file. Certain subsistence items have been identified as "problem items" in the subsistence system.

FOREWORD

The authors wish to thank the Commanders and laboratory officers of the 10 laboratories that performed the analyses on which this report is based. We also wish to thank Ms. Margaret Lyons, Ms. Mary Lou Tobias, and Ms. Irene Madrid for their excellent clerical work in establishing the data base.

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INTRODUCTION

In recent years, consumer interest has focused on food safety and food hygiene. The desire for food safety standards and regulations, both microbiological and chemical, has been voiced in many sectors; likewise objections to proposed regulatory actions have been made. The objection made by many regulatory and industry officials alike is that sufficient data on which to base guidelines and regulations do not exist.

The Department of Defense (DoD) has been a leader in the field of regulatory microbiology, and in fact adheres to specification limits in purchasing 59 distinct food items. These specifications are often challenged as being unrealistic and as not having been based on current data. The need for an up-to-date data base in this field was recognized, and in 1972 a program to systematically collect and analyze food microbiological data produced by DoD food testing laboratories was designed and implemented.

This is the fourth in a series of reports tabulating and analyzing the food microbiological data generated annually by DoD laboratories. The data contained in the present and previous reports are valuable in many ways in the areas of military public health and regulatory microbiology. Data generated in 1975 are presented in the form of tables and graphs. Where applicable, discussion of the results is made.

MATERIALS AND METHODS

No significant changes from the system reported in 1973* were made in the Microbiological Data Collection Program during 1975. A minor change was made in the auxiliary computer program used to produce the display of data in the form of figures. This change was to expand the organism reporting ranges from 7 to 12 increments (see Figure 1). A complete description of the collection and data processing program is contained in a prior report*.

RESULTS AND DISCUSSION OF RESULTS

Technical Data:

Selected statistics pertaining to the 1975 file are:

Number of participating laboratories	10
Total sample headings	7,115
Total technical listings	19,115

* Fowler, James L., Dannie L. Stutzman, James F. Foster and William H. Langley, Jr. Report of 1973 Microbiological Data Collection Program. LAIR Institute Report No. 27. November 1975.

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Standard plate counts performed	6,041
Coliform counts performed	5,272
Yeast and mold counts performed	1,760
<i>Escherichia coli</i> analyses performed	3,709
<i>Salmonella</i> analyses performed	1,838
<i>Clostridium perfringens</i> analyses performed	1,041
Clostridial analyses other than perfringens	37
Types of foods analyzed	884

Table 1 lists the participating laboratories, their locations, and each laboratory's submissions during 1975. Laboratory 01, the Defense Subsistence Testing Laboratory, was deactivated on 30 June 1975; consequently, their total number of samples submitted was quite low. Samples previously directed to this laboratory were rerouted to other DoD laboratories. The number of samples received by the laboratories was essentially the same as for previous years. Samples reported in 1972, 1973, 1974, and 1975 were 6120, 7639, 7409, and 7346, respectively. Numbers of samples reported by individual laboratories followed the same general trends except for Labs 01 and 11. The former registered a marked decrease in numbers, while the latter showed a marked increase.

Reasons for submission and numbers of samples submitted to the laboratories are given in Table 2, and are the same as previously reported**. One category of samples, botulism survey, was deleted in 1975 since no samples were submitted with that designation. It should be noted that procurement samples showed a slight decrease in numbers, while special and surveillance samples numbers increased. Table 2 also gives the item class listing and numbers of samples in each class. Substantial increases were evident in 1975 for beef, while substantial decreases were noted in precooked frozen meals (PFM) and salads. Additionally, a substantial increase in seafood samples were noted in 1975; this was due to initiation of research in this area by Lab 02 (Food Hygiene Division, Letterman Army Institute of Research).

During 1975, there were 155 food samples submitted as suspect foods in food poisoning outbreaks (Table 3). Organisms of public health significance reported as isolated from these samples were *Staphylococcus aureus* (5 isolations), *Salmonella enteritidis* serotype berta (3 isolations), *Clostridium perfringens* (1 isolation), *Bacillus* species (1 isolation), fecal streptococci (1 isolation), and *Escherichia coli* (1 isolation). The *Salmonella* isolates are of particular interest; these were all from one installation and from a single outbreak. Raw eggs, bacon, and ham were the foods involved. It is of interest to note the diversity of foods which were suspected of having caused food poisoning (87 different items).

Table 4 lists 81 samples of baby foods submitted for analyses during 1975 (there were 93 submissions in 1974). Viable organisms were isolated from only 1 sample, thus emphasizing a prior observation that conditions

** Fowler, James L., Dannie L. Stutzman, James F. Foster, William H. Langley, Jr., and Karen E. Trefz. Report of 1974 Microbiological Data Collection Program. LAIR Institute Report No. 28. June 1976.

other than microbiologic are responsible for problems with baby foods. It is understandable that considerable emphasis is placed on attaining high quality products of this nature. The evidence seems to point to unsuitable storage conditions or times rather than microbiological problems.

Bakery products (Table 5) appeared to present few microbiological problems during 1975. There were 35 samples submitted for analyses; of these, 6 organisms were isolated from 3 samples. Little significance can be attached to the isolation of *Proteus mirabilis*, but the isolation of *Klebsiella* species has considerable public health significance. It is regrettable that the species was not determined in this case.

Submission of canned combat meals is given in Table 6. All samples tested were commercially sterile (for the purpose of this report, commercial sterility is synonymous with "practically sterile" or "bacterially inactive"). All of these samples had probably been in storage for extended periods of time and were submitted for evaluation. The data show that no microbiological problems were involved with these products.

During 1975, 121 samples of canned fruit (19 individual items, Table 7) were submitted for evaluation or analyses. All samples were commercially sterile except for strawberries, which had a SPC of 830,000/g. These findings are basically to be expected, since these were canned high-acid products. Many of the cans contained gas when submitted to the laboratory; the gas was found to be due to chemical action of the product with the can substance. It is of interest to note that gas sometimes occurred in canned dried fruit. This observation has been made in previous years.

The next category (Drinks, Table 8) contains 166 samples representing 34 items. As in previous years, beer comprised a substantial part (38 samples or 22.9%) of these samples. When one considers that beer contains a fairly substantial amount of protein which can readily be affected by adverse storage conditions, the large number of beer samples submitted becomes readily apparent. Yeasts, molds, lactobacilli, micrococci, and *Enterobacter cloacae* were isolated from this class of products.

Significant microbiological problems were noted in canned meats (Table 9) in 1975. All bacterial isolations were made from canned hams, which comprised 58 of the 102 samples of canned meats. Of the 58 samples, 6 were sterile. Eight genera of organisms were isolated. When one considers that hams are generally not thermally stabilized as are most other meat products, these findings are not surprising. Normally, hams are not sterilized but are merely "pasteurized" and require refrigeration for preservation. Some of the samples may represent mishandled products which have deteriorated in storage.

Data for 20 samples of milk and milk products are shown in Table 10 (four fresh milk samples, shown in Table 10, are also listed in Table 3 as food-poisoning suspects). Butter and nonfat dry milk were procure-

ment samples, while the canned evaporated milk represented storage samples.

Table 11 lists 17 items which are somewhat difficult to classify and for which no clear-cut category exists. No organisms of public health significance were noted. Special mention should be made of peppers and pimentos, since chemical decomposition was noted, although they were found to be commercially sterile. Although outside of the time frame covered by this report, pimentos proved to be quite troublesome in 1976, and a Food and Drug Administration action was necessary at that time***.

Other miscellaneous products (Table 12) bear special mention. Imitation lemon and vanilla flavoring were found to be contaminated with *Bacillus* species and with yeasts and molds. The submission of these samples is an example of early detection of problems by on-the-spot inspection prior to official notice by the plant inspectors. In early 1976, unsanitary conditions in certain plants manufacturing sauces and imitation flavorings were detected by the Food and Drug Administration****, and numerous samples were submitted to DoD laboratories for examination. These products were contaminated with molds, and the submission of imitation flavorings in 1975 represented early detection. Other organisms of public health significance isolated from miscellaneous products were *S. aureus* from filberts and *B. cereus* from soup and gravy bar. Pickles (Table 13) were found to be commercially sterile.

Pet food (Table 14) appeared to be a rather troublesome product from a microbiological standpoint in 1975. There were 78 samples submitted for analyses, with 7 samples yielding potentially harmful organisms. One canned sample, which should have been commercially sterile, contained two genera of viable organisms. *Bacillus* species and *Streptococcus* species were isolated from all samples of dry dog food submitted.

Sauces (Table 15) presented no microbiological problems, although mold was isolated from 1 sample of spaghetti sauce. In total, 56 samples representing 10 different items were submitted. All 37 samples of canned soup (Table 16) were found to be commercially sterile, although many of the samples were swellers when submitted.

Vegetable samples (Table 17) numbered 123 during 1975. This represented 32 different types and included fresh canned, cooked, and frozen samples. Of the isolations reported, aerobic organisms in canned sweet potatoes were probably the most significant. Canned sweet potatoes have been a problem in previous years.

Tables 18-28 present analytical data on a variety of products. Items reported are salad dressings, syrup, precooked frozen meals, inflight meals,

*** FDA. ALFOODACT No. 7-76, DSAR 4155.26. May 1976.

**** FDA. ALFOODACT No. 5-76, DSAR 4155.26. April 1976.

chili, cheese, cream substitute, desserts, eggs, luncheon meats, margarine, pizza, pork, poultry, prepared meals, sandwich spreads, sausage, topping, seafood, miscellaneous items, sandwiches, and a special table of items with extremely high counts. Data in these tables are the food item, standard plate count x 1000/g classified in 12 categories, coliform counts/g classified in 12 increments, yeast and mold counts/g classified in 12 categories, *E. coli* analyses, and other significant results, if any. The number of samples for each analyses may be found immediately preceding the numbers in each count range. As is apparent, certain analyses were not performed on many samples; these are annotated "Not Tested". Results reported are as received from the performing laboratory.

A special table of items with extremely high counts has been prepared. The multipliers for standard plate counts are 10^4 , 10^5 , 10^6 , and 10^7 . It should be mentioned that many of these products have a high natural flora, and that listing in this table does not indicate poor quality. Due to the large number of beef samples tested and to the specific interest in these products, a special table (Table 28) has been prepared.

For the reader's convenience, a series of figures (1-19) have been prepared for certain items. For instance, data on ground beef has been listed in tabular form on Table 28 and in Figures 1 and 2. A complete listing of figures and products may be found on pages vi and vii of the index.

RECOMMENDATIONS AND CONCLUSIONS

1. Accumulation of data on file should be continued.
2. Maximum use should be made of the data on file in reviewing specifications.
3. Sufficient data are available on file to formulate microbiological guidelines on comminuted beef products and prepared sandwiches. These guidelines should be formulated as soon as practical.
4. Data on file should continue to be made available to interested parties.
5. Research in military food hygiene should be instituted when problem products are identified.

GLOSSARY OF TERMS AND ABBREVIATIONS

ALFOODACT	Alert message of hazardous foods originating from Food and Drug Administration
AP0	Army Post Office
BBQ	Barbeque
BLT	Bacon Lettuce Tomato
BTSV	Botulism Survey
DoD	Department of Defense
DSAR	Defense Supply Agency Regulation
FDA	Food and Drug Administration
FSUP	Food Poisoning Suspect
g	Gram
LT	Less Than
Misc	Miscellaneous
N	Number
PFM	Precooked Frozen Meal
Proc	Procurement
RSCH	Research
Steaks Dehy Raw	Steaks Dehydrated Raw
Spec	Special
Surv	Surveillance
Sweller	Can which has bulged from internal gas pressure
Unk	Unknown
+	And

TABLE 1: Participating Laboratories, Location and Number of Samples Tested

LAB NO.	LOCATION	NO. OF SAMPLES
01	Defense Subsistence Testing Laboratory Chicago, Illinois 60909	49
02	Food Hygiene Division Department of Nutrition Letterman Army Institute of Research Presidio of San Francisco, California 94129	893
03	Veterinary Division U.S. Army Medical Laboratory Fort Sam Houston, Texas 78234	414
04	Veterinary Division U.S. Army Medical Laboratory Fort Meade, Maryland 20755	946
05	Department of Veterinary Medicine 406th Medical Laboratory APO San Francisco, California 06343	686
06	U.S. Army Medical Laboratory Fort McPherson, Georgia 30330	886
07	Department of Veterinary Medicine U.S. Army Medical Laboratory Fort Baker Sausalito, California 94965	1,085
08	U.S. Army Medical Laboratory Schofield Barracks, Hawaii APO San Francisco, California 06557	477
09	Veterinary Department U.S. Army Medical Laboratory St. Louis, Missouri 63166	94
11	Department of Veterinary Medicine Tenth Medical Laboratory APO New York 09180	1,816

TABLE 2: Reasons for Submission and Item Class Listing

REASONS FOR SUBMISSION

<u>REASONS</u>	<u>CODING ABBREVIATION</u>	<u>NUMBER SAMPLES</u>
Food Poisoning Suspect	FSUP	155
Procurement	PROC	2,456
Research	RSCH	893
Special	SPEC	1,780
Surveillance	SURV	2,062
	TOTAL	7,346

ITEM CLASS LISTING

<u>ITEM CLASS</u>	<u>NUMBER SAMPLES</u>
Baby Food	81
Bakery Prod	35
Beef	1,471
Cheese	32
Chili	11
Combat Meals	40
Cream Sub	15
Desserts	22
Drinks	166
Eggs	11
Fruit	121
Inflight Meals	207
Luncheon Meats	340
Margarine	6
Meats Canned	46
Milk + Milk Prod	20
Misc	334
Pet Food	78
PFM	602
Pickles	7
Pizza	20
Pork	227
Poultry	162
Prepared Meals	33
Salad Dressing	65
Salads	1,181
Sandwich Spreads	109
Sandwiches	544
Sauces	57

TABLE 2 ITEM CLASS LISTING (Cont)

ITEM CLASS	NUMBER SAMPLES
Sausage	428
Seafood	653
Soup	37
Syrup	19
Topping	43
Vegetables	123
TOTAL	7,346

TABLE 3: Microbiological Isolates from Samples Submitted as Food Poisoning Suspects

Item Class	Number Samples	Significant Results
Enfamil with Iron*	3	None
Cake	2	None
Doughnut	1	None
Lemon Fruit Pie	1	None
Peach Tart	1	None
Raisin Bun	1	None
Roll	1	None
Suzy-Q*	1	None
Toast	4	None
Twinkies*	1	None
Beef and Gravy	1	None
Beef Roast	1	None
Beef Roast Cooked	1	None
Chipped Beef	1	None
Ground Beef	1	<i>Staphylococcus aureus</i> - 3000/g
Ground Patties Frozen	2	None
Hamburger	1	None
Meat Loaf	1	None
Chili	1	<i>Staphylococcus aureus</i> - 15000/g
Fruit Compote	1	None
Beer	1	None
Fresca*	3	None
Grapefruit-Orange Juice	3	None
Lemonade Mix	1	None
Orange Juice	1	None
Eggs Boiled	3	None
Eggs Raw	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Eggs Scrambled	2	None
Egg White	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Bing Cherries	1	None
Beef Stew Canned	4	None
Corned Beef Canned	3	None
Milk Fresh	4	None
Beef Enchilada	6	None
Beef Gravy	1	None
Chicken Egg Rolls	2	None
Mushrooms Canned	10	None
Nutrament*	1	Standard plate count - 78000/g
Nutrament*	2	None
Peanuts Dry Roasted	1	None
Shrimp Egg Rolls	2	None

TABLE 3 (Cont)

Item Class	Number Samples	Significant Results
Spaghetti and Meat Sauce	1	None
Tomatoes and Noodles	1	None
Beef Roast and Gravy	1	None
Macaroni and Beef and Tomatoes	2	None
Pizza	4	None
Bacon	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate <i>Staphylococcus aureus</i> - 1 Isolate
Ham	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Ham Diced	1	None
Ham Sliced	1	None
Pork	1	None
Chicken Fried	3	None
Turkey and Dressing	1	None
Salad Dressing	1	None
Ham Salad	1	None
Macaroni Salad	2	None
Potato Salad	2	Standard plate count - 590000/g <i>Bacillus species</i> - 1 Isolate
Potato Salad	2	<i>Staphylococcus aureus</i> - 2 Isolates
Tuna Salad	1	<i>Escherichia coli</i> - 1 Isolate
Pimento Spread	1	None
Tuna Salad Spread	1	None
Bologna Sandwich	1	<i>Staphylococcus aureus</i> - 1 Isolate Fecal streptococci - 1 Positive
Hot Dog	1	<i>Staphylococcus aureus</i> - 1 Isolate
Meat and Cheese Sandwich	1	None
Roast Beef	1	None
Tomato Sauce	1	None
Frankfurters	4	None
Liverwurst	1	None
Pepperoni	2	None
Salami	1	None
Sausage	1	None
Crabmeat Canned	1	None
Deviled Crabs Frozen	3	None
Deviled Crabs Frozen	1	<i>Pseudomonas maltophilia</i> - 1 Isolate
Fish	1	None
Fish Frozen	1	<i>Clostridium perfringens</i> - 1 Isolate
Fish Sticks	1	None
Shrimp and Lobster	1	None

TABLE 3 (Cont)

Item Class	Number Samples	Significant Results
Smoked Salmon Canned	4	None
Tuna Canned	1	None
Chicken Noodle Soup		
Canned	2	Fecal streptococci - 2 Positive
Chicken and Rice Soup		
Canned	4	None
Asparagus Fresh	1	None
Carrots, Peas, and		
Potatoes	1	None
French Fried Potatoes	1	None
Green Beans Canned	1	None
Mixed Vegetables Fresh	1	None
Peas Fresh	3	None
Potatoes	3	None
Tomatoes and Peppers	<u>1</u>	None
TOTAL	155	

* Trade Names

TABLE 4: Microbiological Isolates from Baby Food Samples

Item	Number Samples	Significant Results
Alacia*	1	Commercially Sterile
Baby Food	2	Commercially Sterile
Baby Food	1	Diphtheroids Isolated
Enfamil*	23	None
Enfamil with Iron*	33	None
Green Beans	2	None
Lamb	1	None
Olac*	1	None
Peas Strained	2	None
Plums Canned	6	None
Prosobee*	1	None
Similac*	6	None
SMA*	<u>2</u>	Pathogens - Negative
TOTAL	81	

TABLE 5: Microbiological Isolates from Bakery Products

Item	Number Samples	Significant Results
Apple Pie	6	None
Blueberry Pie	2	None
Cake	2	None
Coconut Cream Pie	1	None
Chocolate Chip Cookies	1	None
Doughnut	2	None
Dutch Apple Tarts	4	None
Lemon Cream Pie	3	<i>Klebsiella</i> species - 3 Isolates <i>Proteus mirabilis</i> - 3 Isolates
Lemon Fruit Pie	1	None
Oatmeal Cookie Mix	1	None
Peach Tart	1	None
Pumpkin Pie	2	None
Raisin Bun	1	None
Roll	1	None
Sandwich Bun	1	None
Suzy-Q*	1	None
Toast	4	None
Twinkies*	<u>1</u>	None
TOTAL	35	

* Trade Names

TABLE 6: Microbiological Isolates from Combat Meals, Canned

Item	Number Samples	Significant Results
Applesauce	2	Commercially Sterile
Apricots	7	Commercially Sterile
Crackers	6	Commercially Sterile
Fruits Unidentified	6	Commercially Sterile
Meat Balls and Beans	1	Commercially Sterile
Peaches	3	Commercially Sterile
Peanut Butter	8	Commercially Sterile
Pineapple Bits	1	Commercially Sterile
Tuna Fish	6	Commercially Sterile
TOTAL	40	

TABLE 7: Microbiological Isolates from Fruit

Item	Number Samples	Significant Results
Apricots Canned	1	Commercially Sterile
Bananas Canned	6	Commercially Sterile
Bing Cherries	1	None
Blackberries Canned	5	Chemical Deterioration
Blueberries Canned	6	Commercially Sterile
Blueberry Pie Filling Canned	6	Commercially Sterile
Cherries Canned	15	Commercially Sterile
Cranberry Sauce Canned	3	Commercially Sterile
Figs Canned	5	Commercially Sterile
Fruit Cocktail Canned	6	Commercially Sterile
Grapefruit Sections Canned	6	Commercially Sterile
Grapes Canned	3	Commercially Sterile
Mixed Fruit Canned	11	Commercially Sterile
Peaches Canned	1	Commercially Sterile
Pears Canned	7	Commercially Sterile
Pineapple Canned	8	Commercially Sterile
Plums Canned	26	Chemical Deterioration
Prunes Dried Canned	1	None
Strawberries Canned	1	Standard plate count - 830000/g Yeast and Mold - Too numerous to count
Tamarind Canned	2	None
Tropical Fruit Canned	1	None
TOTAL	121	

TABLE 8: Microbiological Isolates from Drinks

Item	Number Samples	Significant Results
Apple Juice	2	None
Beer	38	<i>Micrococcus</i> species - 7 Positive <i>Enterobacter cloacae</i> - 1 Isolate
Beverage Base	1	None
Coca Cola*	1	None
Cola Diet	6	None
Diet Pepsi Cola*	1	None
Diet 7-Up*	1	None
Dr. Pepper*	1	None
Fresca*	3	None
Ginger Ale	13	<i>Saccharomyces</i> species - 3 Positive
Grape	1	None
Grape Juice Canned	17	None
Grape Fruit Juice	6	None
Grapefruit-Orange Juice Canned	3	None
Grapefruit Saft*	1	None
Hawaiian Punch*	1	None
Johannisbeer Saft*	1	None
Lemon Juice Canned	2	<i>Lactobacillus</i> species - 2 Positive
Lemonade Mix Canned	1	None
Lime Juice Canned	2	None
Orange	1	None
Orange and Grapefruit Juice Canned	1	None
Orange Juice Canned	7	<i>Lactobacillus</i> species - 2 Positive <i>Saccharomyces</i> species - 2 Positive <i>Penicillium</i> species - 2 Positive <i>Mucor</i> species - 2 Positive
Orangesaft*	1	None
Pepsi Cola*	7	None
Pineapple Juice	1	None
Root Beer	1	None
Rum	1	None
Sauerkirschsaft*	1	None
Sprite Syrup Concentrate*	6	None
Tomato Juice Canned	32	None
Tonic Water	1	<i>Saccharomyces</i> species - 1 Isolate
Trauhensaft*	1	None
7-Up*	<u>1</u>	None
TOTAL	166	

* Trade Names

TABLE 9: Microbiological Isolates from Meats Canned

Item	Number Samples	Number Sterile	Significant Results
BBQ Sauce and Pork	3	3	None
Beef Ravioli	3	3	None
Beef Slices with Potatoes	6	6	None
Beef Stew	10	10	None
Chicken	1	1	None
Corned Beef Brisket	6	6	None
Corned Beef	8	8	None
Frankfurters	1	1	None
Ham Canned	58	6	<i>Clostridium capitoale</i> - 2 Isolates <i>Micrococcus</i> species - 4 Isolates <i>Bacillus cereus</i> - 2 Isolates <i>Bacillus pumilus</i> - 1 Isolate <i>Bacillus subtilis</i> - 2 Isolates <i>Lactobacillus</i> species - 1 Isolate <i>Leuconostic</i> species - 1 Isolate <i>Clostridium sphenoides</i> - 2 Isolates <i>Bacillus</i> species - 6 Isolates <i>Achromobacter</i> species - 2 Isolates <i>Pseudomonas</i> species - 1 Isolate <i>Streptococcus</i> species - 1 Isolate
Meatball Stew	1	1	None
Spam and Cheese Chunks	<u>5</u>	<u>5</u>	None
TOTAL	102	50	

TABLE 10: Microbiological Isolates from Milk and Milk Products

Item	Number Samples	Significant Results
Butter	1	Yeast and Mold - Fewer than 1/g
Canned Evaporated Milk	13	Commercially Sterile
Fresh Milk	4	None
Milk Nonfat Dry	2	Standard Plate Count - 1400/g and 10/g
TOTAL	20	

TABLE 11: Microbiological Isolates from Miscellaneous Canned Products

Item	Number Samples	Significant Results
Bamboo Shoots	6	None
Beans and Franks	2	None
Beans and Meatballs	2	None
Beans and Pork	2	None
Beef Ravioli and Tomato Sauce	3	None
Beef-o-getti*	1	None
Chop Suey Vegetables	1	None
Hearts of Palm	1	<i>Pseudomonas cepacia</i> and <i>Acinetobacter calcoaceticus</i> - 1 Isolate
Jalapeno Bean Dip	12	Commercially Sterile
Meat Sticks	1	Pathogens - Negative
Meat Sticks	1	<i>Micrococcus</i> species - 1 Isolate
Mushrooms	138	None
Nutrament*	3	None
Peppers Sweet Red	6	Commercially Sterile - 6 Chemical Decomposition - 6
Pimentos	14	Commercially Sterile - 14 Chemical Decomposition - 14
Ravioli	2	None
Spaghetti Sauce with Meat	6	None
Spanish Rice	7	
TOTAL	208	

* Trade Names

TABLE 12: Microbiological Isolates from Other Miscellaneous Products

Item	Number Samples	Significant Results
Breakfast Cereal	3	None
Candy (M+M)*	1	None
Candy (Baby Ruth)*	1	None
Filbert Nuts	1	<i>Staphylococcus aureus</i> - 1 Isolate
Ground Beef and Tomatoes	1	<i>Peptococcus aerogenes</i> - 1 Isolate
Ground Beef and Tomatoes	1	<i>Clostridium madisoni</i> - 1 Isolate
Imitation Lemon Flavoring	6	<i>Bacillus aspergillus</i> and <i>Penicillium species</i> - 6 Isolates
Imitation Vanilla Flavoring	7	Aerobic Organisms and Yeast and Molds - 7 Isolates
Jam (Raspberry Flavor)	1	Pathogens - Negative
Lasagna and Meat Sauce	1	None
Oriental Noodles	6	Pathogens - 6 Negative
Oriental Noodles and Pork Flavor	1	None
Oriental Noodles and Seasoning	1	None
Peanut Butter	10	None
Peanuts Dry Roasted	1	None
Rice	1	None
Rice Noodles	1	<i>Neurospora species</i> - 1 Isolate
Rolled Oats Canned	4	None
Soup and Gravy Bar	2	None
Soup and Gravy Base	3	<i>Bacillus cereus</i> - 2 Positive
Soup and Gravy Base - Ham Flavored	1	Standard plate count - 300000/g
Tomatoes and Noodles	1	None
Tortillas	1	None
Table Food	4	None
Vinegar	3	None
Yeast	1	Rope spores - 120/g
TOTAL	64	

* Trade Names

TABLE 13: Microbiological Isolates from Pickles

Item	Number Samples	Significant Results
Pickles	7	None

TABLE 14: Microbiological Isolates from Pet Food

Item	Number Samples	Significant Results
Beef Chunks Dinner	5	Pathogens - 5 Negative
Canned Dog Food	5	Pathogens - 5 Negative Yeast and Mold - 5 Negative
Cat	2	Commercially Sterile
Dog	29	Commercially Sterile
Dog Food Canned	4	Commercially Sterile
Dog Food Chunks with Gravy Canned	22	Commercially Sterile
	1	<i>Aeromonas hydrophilia</i> , <i>Clostridium sporogenes</i> , <i>Clostridium bifermentans</i> , and <i>Clostridium butyricum</i> - 1 Isolate
Dry Dog Food	6	<i>Bacillus</i> species - 6 Isolates <i>Streptococcus</i> species - 6 Isolates
High Caloric Medicated	4	None
TOTAL	78	

TABLE 15: Microbiological Isolates from Sauces

Item	Number Samples	Significant Results
BBQ	1	None
Enchilada	6	Commercially Sterile
Hot	5	Commercially Sterile
Meat	6	Commercially Sterile
Mexican Hot	2	Commercially Sterile
Spaghetti	1	<i>Rhizopus</i> species - 1 Isolate
Tartar	5	Commercially Sterile
Tomato	6	Commercially Sterile
Tomato Paste	22	None
Worcestershire	3	Commercially Sterile
TOTAL	57	

TABLE 16: Microbiological Isolates from Canned Soup

Item	Number Samples	Significant Results
Bean and Bacon Canned	2	None
Beef Consomme Canned	2	None
Chicken Gumbo Canned	6	None
Chicken Noodle Canned	6	None
Chicken with Rice Canned	4	None
Cream of Mushroom Canned	11	None
Tomato	6	None
TOTAL	37	

TABLE 17: Microbiological Isolates from Vegetables

Item	Number Samples	Number Samples	Significant Results
Asparagus Cooked	1	0	Pathogens - 1 Negative
Asparagus Canned	14	8	Pathogens - 1 Negative <i>Clostridium thermosaccharolyticum</i> - 3 Isolates <i>Clostridium thermocelluloseum</i> - 1 Isolate
Cabbage Sweet and Sour	6	6	None
Carrots Canned	6	6	None
Carrots, Peas and Potatoes	1	1	None
Chow Mein	1	0	None
Corn Cooked	1	0	None
Corn Frozen	1	0	Standard plate count - 110000/g Coliforms - 10/g
French Fried Potatoes	1	0	Pathogens - 1 Negative
French Fried Potatoes	1	0	Standard plate count - 10/g Coliforms - Negative
Green Beans Canned	3	3	None
Green Beans Canned	5	-	Pathogens - 5 Negative
Green Peas	1	-	Standard plate count - Fewer than 1000/g <i>Escherichia coli</i> - 1 Negative <i>Salmonella</i> - 1 Negative
Kidney Beans Canned	4	4	None
Lima Beans Canned	3	3	None
Mixed Cooked	1	-	Pathogens - 1 Negative
Navy Beans Canned	6	6	None
Onions Dehydrated	1	-	Standard plate count - 15/g Coliforms - Fewer than 1/g Yeast and Molds - 2/g
Peas Cooked	3	-	Pathogens - 3 Negative
Peas and Carrots Canned	6	6	None
Peas Canned	1	1	None
Pimentos Canned	1	-	Pathogens - 1 Negative
Potatoes	4	-	Pathogens - 4 Negative
Potatoes Instant	2	-	Pathogens - 2 Negative
Sauerkraut Canned	28	28	None
Southern Yams Canned	1	1	None
Spinach Canned	1	1	None
Sweet Potatoes Canned	9	9	None
	5	-	Aerobic organisms present in 5 samples
Tomato and Peppers	1	0	Pathogens - 1 Negative
Tomatoes Canned	1	1	None
Turnip Greens Canned	2	2	None
Wax Beans	1	1	None
TOTAL	123	88	

TABLE 18: Microbiological Isolates from Salad Dressing

Item	N ¹	SPC/g ^a	Coli/g ^b	YMH/g ^c	E. coli ^d	Pathogens	Lipolytic Species	Other	Commercially Sterile
Blue Cheese	1	FT ^e 1	-	FT 1	-	Negative	-	-	-
Blue Cheese	1	FT 1	-	FT 1	-	-	-	-	-
Blue Cheese	1	-	-	Positive	-	-	-	-	Not Sterile
Cheese	2	-	-	-	-	-	-	-	Sterile
Cheese Garlic	4	FT 1	-	FT 1	FT 1	-	-	-	-
Cheese Italian	4	-	FT 1	FT 1	-	-	-	-	-
Mayonnaise	14	FT 1	FT 0	FT 1	-	Negative	Negative	-	-
Mild Italian	1	-	FT 1	FT 1	-	-	-	-	-
Riviera French	2	-	FT 1	FT 1	-	-	-	-	-
Salad Dressing	5	FT 100	FT 1	FT 1	-	Negative	-	-	-
Salad Dressing	5	Negative	Negative	Negative	-	-	-	-	-
Salad Dressing	1	Negative	Negative	16	-	-	-	-	-
Salad Dressing	5	-	-	-	-	-	-	Salmonella - Negative	-
Salad Dressing	1	900	FT 1	FT 1	Negative	-	-	-	-
Salad Dressing	3	-	-	-	-	-	-	-	Sterile
Salad Dressing	1	200	FT 1	FT 1	Negative	-	-	-	-
Salad Dressing	1	-	-	-	-	Negative	-	-	-
Salad Dressing	1	FT 100	FT 1	-	-	-	-	-	-
Salad Dressing	3	200	FT 1	FT 1	-	Negative	-	-	-
Salad Dressing	3	100	FT 1	FT 1	-	Negative	-	-	-
Thousand Island	2	-	-	-	-	-	-	Bacillus species - Isolated Clostridium tertium - Isolated	-
Thousand Island	1	-	-	-	-	-	-	-	Sterile

1 Number a Standard Plate Count/g b Coliform Count/g

c Yeast and Mold/g d Escherichia coli e Fewer Than

TABLE 19: Microbiological Isolates from Syrup

Item	N ¹	SPC/g ^a	Coli/g ^b	Y-M/g ^c	E. coli ^d	Commercially Sterile	Other	Pathogens
Cola Base	4	FT ^e 1	FT 1	FT 1	-	-	-	-
Malt Flavored	1	-	-	-	-	Sterile	-	-
Molasses	4	90	-	FT 1	Negative	-	-	-
Molasses Canned	1	-	-	FT 1	-	-	Bacillus species - Isolated	-
Pancake	4	-	-	-	-	-	-	Negative
Root Beer	1	36	-	FT 1	-	-	-	-
Chocolate	1	FT 1	FT 1	FT 1	-	-	-	-
Vanilla	1	FT 1	FT 1	FT 1	-	-	-	-

1 Number

a Standard Plate Count

b Coliform Count/g

c Yeast and Mold Count/g

d *Escherichia coli*

e Fewer Than

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals

FOOD ITEM	N ¹	Standard Plate Count x 1000/g										Coliforms/g										Escherichia coli							
		3-11-21-31-41-51-61-71-81-91-100	10	20	30	40	50	60	70	80	90	100	>100	3-11-21-31-41-51-61-71-81-91-100	10	20	30	40	50	60	70	80	90	100	>100	N	POS	NEG	
PRECOOKED FROZEN MEALS																													
Beef + Gravy	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Beef Burgundy	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Onions + Beans	4	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	4
Carrots	7	7	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Composite	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	0	6
Green Beans	8	7	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	8	0	8
Macaroni	19	14	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	19	1	18
Meat	10	7	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	10	1	9
Noodles	5	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	1	4
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Peas + Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Starch	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Beef Pot Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Beef Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Corn + Carrots	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	7	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	0	7
Noodles	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Starch	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Vegetable	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Beef Sirloin	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Carrots	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Composite	5	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Corn	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Green Beans	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Meat	17	12	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	17	0	17
Noodles	7	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	0	7
Peas	5	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Peas + Carrots	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	0	6
Rice	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Starch	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Vegetables	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Beef Steak	7	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	0	7
Carrots	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Composite	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Corn	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Green Beans	10	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	10	1	9
Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Potato Puffs	7	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	0	7
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Starch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Beef Stew	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g										Escherichia coli	POS	NEG					
		3-11-21-31-41-51-61-71-81-91-100	<3	10	20	30	40	50	60	70	80	90	100	>100	3-11-21-31-41-51-61-71-81-91-100	<3	10	20	30	40	50				60	70	80	90	100
PRECOOKED FROZEN MEALS (Cont)																													
Beef Tenderloin																													
Meat	2	0	1	1	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Starch	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Beef																													
Carrots + Peas	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0				Not Tested							1	0	1	
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Noodles	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0				Not Tested							1	0	1	
Braised Steak																													
Meat	1																		Not Tested							1	0	1	
Peas	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Breast of Chicken																													
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Butt Steak																													
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Meat	2	1	0	0	0	0	0	0	0	0	0	1	0	0	0				Not Tested							2	0	2	
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Cheese Omelet + Sausage																													
Chicken Almondine	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	
Hash																													
Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Peas	13	12	1	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							13	0	13	
Potatoes	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							5	0	5	
Peas + Carrots	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Potatoes	5	3	1	0	1	0	0	0	0	0	0	0	0	0	0				Not Tested							5	0	5	
Rice	7	6	1	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							7	0	7	
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Chicken Breast																													
Meat	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							4	0	4	
Mixed Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							2	0	2	
Peas	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Rice	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							3	0	3	
Starch	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1				Not Tested							1	0	1	
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Chicken Chow Mein	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Chicken Marengo	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	
Green Beans	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0				Not Tested							3	0	3	
Meat	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0				Not Tested							3	0	3	
Chicken Pot Pie	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	-	-
Chicken																													
Fruit	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0				1	0	0	0	0	0	0	0	0	-	-
Green Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested							1	0	1	
Meat	4	2	0	0	0	0	0	0	0	0	0	1	0	0	0				Not Tested							1	0	1	
Peas	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0				Not Tested							1	0	1	
Rice	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	

FOOD ITEM	Standard Plate Count x 1000/g						Coliforms/g						Escherichia coli										
	3-11	11-21	21-31	31-41	41-51	51-61	61-71	71-81	81-91	91-100	>100	3-11		11-21	21-31	31-41	41-51	51-61	61-71	71-81	81-91	91-100	>100
N	<3	10	20	30	40	50	60	70	80	90	100	<3	10	20	30	40	50	60	70	80	90	100	>100

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TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g										Escherichia coli									
		3-11-21-31-41-51-61-71-81-91-100	10	20	30	40	50	60	70	80	90	100	>100	N	<3	3-11-21-31-41-51-61-71-81-91-100	10	20	30	40	50	60	70	80	90	100	>100	N	POS	NEG	
PRECOOKED FROZEN MEALS (Cont)																															
Roast Pork	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	
Carrots	4	3	0	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	4	1	3	
Corn + Beans	14	12	1	0	1	0	0	0	0	0	0	0	0	0	0	2	1	0	0	1	0	0	0	0	0	0	0	14	0	14	
Meat	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5		
Peas	7	3	0	0	2	1	0	0	0	0	0	0	0	1	1	0	0	0	1	0	0	0	0	0	0	0	7	1	6		
Potatoes	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2		
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Starch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2		
Roast Turkey	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Sweet Potatoes	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Salisbury Steak	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2		
Carrots	8	2	5	0	0	0	0	0	0	0	0	0	0	1	7	1	5	0	0	0	0	0	0	0	0	0	0	2	0	2	
Composite	6	4	2	0	0	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0	6	0	6	
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Peas	3	2	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	3	0	3		
Peas + Carrots	3	2	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	3	0	3		
Potatoes	6	4	0	1	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	2	0	2		
Sauerbraten	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Beets	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Meat	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Scrambled Eggs + Ham	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Potatoes	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Scrambled Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Eggs	14	10	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	0	14		
Ham	9	5	3	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	9	0	9		
Meat	5	3	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5		
Potatoes	11	6	1	0	0	0	1	0	0	0	0	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	11	0	11		
Toast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Shrimp Chow Mein	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Shrimp Egg Rolls	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	1	0	1		
Shrimp	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Meat	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		
Sirloin Butt	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Smoked Pork Loin	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Sauerkraut	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Sweet and Sour Pork	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1		

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g															Coliforms/g										Escherichia coli			
		3-11-21-31-41-51-61-71-81-91-100					3-11-21-31-41-51-61-71-81-91-100					3-11-21-31-41-51-61-71-81-91-100					3-11-21-31-41-51-61-71-81-91-100					POS	NEG							
PRECOOKED FROZEN MEALS (Cont)																														
Swiss Steak	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	1	
Composite	7	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	7	0	7	
Meat	6	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0	2	1	0	0	0	0	0	0	0	0	6	0	6	
Peas	6	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	6	0	6	
Potatoes	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	-	-	
Turkey	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Composite	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	1	0	1	0	
Meat	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	2	0	2	0	
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	-	-	
Peas + Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	-	-	
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	-	-	
Sweet Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	2	0	2	0	
Turkey Dinner	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	1	0	1	
Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	1	0	1	0	
Veal Parmagen	6	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	1	1	1	0	
Composite	5	3	0	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	5	0	5	0	
Green Beans	6	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	6	0	6	0	
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	1	0	
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Veal	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	1	0	
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Apples	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Composite	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	1	0	
Ham	8	5	1	0	0	0	0	0	1	0	0	0	0	0	0	1	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	8	0	8	0	
Meat	6	5	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	6	0	6	0	
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Waffles	14	10	1	1	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	14	0	14	0	
Waffles + Canadian Bacon	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	3	0	3	0	
Apples	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	-	-	
Composite	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	3	0	3	0	
Meat	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	3	0	3	0	
Waffles	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	3	0	3	0	
Waffles + Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Waffles + Ham +	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Apple Slices	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Waffles + Ham	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1	0	1	0	

1 Number

1 Number

TABLE 21: Microbiological Results of Analyzing Inflight Meals

FOOD ITEM	N ¹	Standard Plate Count x 1000/g												Coliforms/g												Escherichia coli			
		3-11-21-31-41-51-61-71-81-91- 10 20 30 40 50 60 70 80 90 100	<3	3-11-21-31-41-51-61-71-81-91- 10 20 30 40 50 60 70 80 90 100	>100	N	<3	3-11-21-31-41-51-61-71-81-91- 10 20 30 40 50 60 70 80 90 100	>100	N	POS	NEG																	
INFLIGHT MEALS																													
Beef Burgundy	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Corn	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					2	0	2	0
Green Beans	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					3	0	3	0
Meat	3	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	3	0	3	0
Noodles																													
Beef Pot Roast	2	0	0	0	0	0	1	0	0	0	0	0	0	0	0	Not Tested					Not Tested					2	0	2	0
Beans	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					2	2	0	0
Carrots	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					3	0	3	0
Corn	8	2	1	1	0	0	0	1	0	0	0	0	0	0	0	Not Tested					Not Tested					8	1	7	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Peas	6	4	1	0	1	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					5	1	4	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Beef Roast	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Corn	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested					Not Tested					1	0	1	0
Beef Sirloin																													
Corn	5	2	1	0	0	0	0	0	0	0	0	0	0	0	0	2	0				Not Tested					5	0	5	0
Meat	5	1	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					5	0	5	0
Noodles	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0				Not Tested					4	1	3	0
Potatoes	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
Chicken Almondine																													
Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					1	0	1	0
Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					2	0	2	0
Peas + Carrots	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					1	0	1	0
Potatoes	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					2	0	2	0
Chicken Fried	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					2	0	2	0
Coq Au Vin																													
Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					1	1	0	0
Corn	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					6	0	6	0
Meat	9	7	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					9	0	9	0
Peas	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					2	1	1	0
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0				Not Tested					1	0	1	0
Rice	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					8	0	8	0
Egg Omelet																													
Eggs	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					5	0	5	0
Ham	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					5	0	5	0
Potatoes	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
French Toast																													
Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					4	0	4	0
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
Toast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
Pancakes																													
Apples	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					1	0	1	0
Pancakes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					2	0	2	0
Roast Pork																													
Beans	2	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					2	0	2	0
Green Beans	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0				Not Tested					2	0	2	0
Meat	4	1	0	0	0	0	1	0	0	0	0	0	0	0	0	1	0				Not Tested					4	0	4	0
Potatoes	4	2	0	0	0	1	1	0	0	0	0	0	0	0	0	0	Not Tested				Not Tested					4	0	4	0

TABLE 21: Microbiological Results of Analyzing Inflight Meals (Cont)

FOOD ITEM	N	<3	Standard Plate Count x 1000/¢										Coliforms/¢										Escherichia coli									
			3-11-21-31-41-51-61-71-81-91-100	10	20	30	40	50	60	70	80	90	100	>100	N	<3	3-11-21-31-41-51-61-71-81-91-100	10	20	30	40	50	60	70	80	90	100	>100	N	POS	NEG	
INFLIGHT MEALS (Cont)																																
Scrambled Eggs + Ham																																
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Scrambled Eggs																																
Eggs	14	8	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	0	14	
Ham	11	4	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	11	1	10	
Meat	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Potatoes	14	10	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	0	14	
Sirloin Steak																																
Carrots	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	1	1	
Corn	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Meat	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles + Canadian Bacon																																
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles + Ham																																
Meat	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	
Waffles	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	
Waffles																																
Ham	9	3	4	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	9	0	9	
Meat	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles	12	8	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	12	0	12	

1 Number

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine

FOOD ITEM	N ¹	Standard Plate Count x 1000/g														Coliforms/g													
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100	>100	N	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100	>100			
CHILI																													
Chili (Fresh)	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0			
Chili (Fresh)	0													0					Not Tested										
Chili (Block)	0													0					Not Tested										
Chili w Beans																													
Canned	0													0					Not Tested										
Con Carne + Beans																													
(Dehydrated)	2	0	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0			
CHEESE																													
American	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			
Cheddar	0													0					Not Tested										
Cheese Shredded	0													0					Not Tested										
Limburger	0													0					Not Tested										
Mozzarella	2	0	0	0	0	0	0	0	0	0	0	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0			
Philadelphia Cream																													
Pizza Cheese	0													6	6	0	0	0	0	0	0	0	0	0	0	0			
Shredded	2	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	2	2			
Processed American	16	16	0	0	0	0	0	0	0	0	0	0	16	16	16	0	0	0	0	0	0	0	0	0	0	0			
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0			
Swiss																													
CREAM SUBSTITUTE																													
Dry Non-Dairy	15	15	0	0	0	0	0	0	0	0	0	0	0	15	0	15	0	0	0	0	0	0	0	0	0	0			
DESSERTS																													
Banana Cream Pie	3	2	0	0	0	0	0	0	0	0	0	1	3	3	2	0	0	0	0	0	0	0	0	0	1	1			
Boston Cream Pie	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0			
Cheese Cake	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	1	0	0	0	0			
Cheese Cake -																													
Strawberry	1	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0			
Chocolate Boston																													
Cream Pie	3	3	0	0	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0			
Chocolate Pudding																													
Pie	3	2	0	1	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0			
Coconut Cream Pie	3	3	0	0	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0			
Coconut Custard																													
Pie	3	2	0	0	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0			
Eclair-Custard	1	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0			
Fruite Compote	0													0					Not Tested										
Lemon Cream Pie	2	2	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	0			
EGGS																													
Boiled	3	0	0	0	1	0	0	1	0	0	1	0	0	3	2	0	0	0	0	0	0	0	0	0	0	1			
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0			

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS		
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N		POS	NEG
CHILI																	
Chili (Fresh)	0					Not Tested								0	-	-	None
Chili (Fresh)	0					Not Tested								0	-	-	None
Chili (Block)	0					Not Tested								0	-	-	Staphylococcus aureus - 1 Isolate
Chili w Beans	0					Not Tested								0	-	-	Commercially Sterile - 3 Samples
Canned						Not Tested								0	-	-	Commercially Sterile - 1 Sample
Con Carne + Beans (Dehydrated)	4	2	0	0	0	0	0	0	0	0	0	0	2	0	-	-	Pathogens - 2 Negative
CHEESE																	
American	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cheddar	0					Not Tested								0	-	-	Bacillus species - 1 Isolate
Cheese Shredded	0					Not Tested								0	-	-	Pathogens - 1 Negative
Limbarger	0					Not Tested								0	-	-	Pathogens - 1 Negative
Mozarella	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	Streptococcus species - 1 Negative
Philadelphia Cream	6	6	0	0	0	0	0	0	0	0	0	0	0	0	-	-	Pathogens - 2 Negative
Pizza Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	Salmonella species - 2 Negative
Shredded	0					Not Tested								0	-	-	None
Processed American	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Dehydrated	0					Not Tested								0	-	-	None
Swiss	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
CREAM SUBSTITUTE																	
Dry Non-Dairy	0					Not Tested								0	-	-	None
DESSERTS																	
Banana Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Boston Cream Pie	0					Not Tested								0	-	-	None
Cheese Cake	0					Not Tested								0	-	-	None
Cheese Cake - Strawberry	0					Not Tested								0	-	-	None
Chocolate Boston Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Chocolate Pudding Pie	3	1	1	0	0	1	0	0	0	0	0	0	0	0	-	-	None
Coconut Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Coconut Custard	3	3	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Pie	0					Not Tested								0	-	-	None
Eclair-Custard	0					Not Tested								0	-	-	None
Fruit Compote	0					Not Tested								0	-	-	Pathogens - 1 Negative
Lemon Cream Pie	0					Not Tested								0	-	-	None
EGGS																	
Boiled	0					Not Tested								0	-	-	Pathogens - 2 Negative
Dehydrated	0					Not Tested								0	-	-	Pathogens - 1 Negative
																	Salmonella species - 1 Negative

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g														Coliforms/g													
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100			
EGGS (Cont)																													
Egg White	0														Not Tested						Not Tested								
Hard Boiled	0														Not Tested						Not Tested								
Raw	0														Not Tested						Not Tested								
Scrambled	0														Not Tested						Not Tested								
LUNCHEON MEATS																													
Breast of Turkey	6	0	0	0	0	1	0	0	0	0	0	0	0	5	6	6	0	0	0	0	0	0	0	0	0	0	0		
Cheese Loaf	38	14	8	6	2	2	2	0	0	0	0	0	0	0	38	38	0	0	0	0	0	0	0	0	0	0	0		
Chopped Ham	13	9	2	0	0	0	0	0	0	0	0	0	0	2	13	12	1	0	0	0	0	0	0	0	0	0	0		
Chopped Pork	17	7	1	2	0	0	3	0	0	0	0	0	0	4	17	17	0	0	0	0	0	0	0	0	0	0	0		
Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Ham + Cheese Loaf	6	3	0	0	1	0	0	0	0	0	0	0	0	3	6	6	0	0	0	0	0	0	0	0	0	0	0		
Ham Chopped	20	5	5	1	1	1	0	0	0	0	0	0	0	6	20	20	0	0	0	0	0	0	0	0	0	0	0		
Ham Cooked	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0		
Ham Loaf	1														Not Tested						Not Tested								
Kosher Pastrami	5	0	0	0	0	0	0	0	0	0	0	0	0	5	5	5	0	0	0	0	0	0	0	0	0	0	0		
Liver Cheese	9	0	0	0	1	0	0	0	0	0	0	0	0	8	9	8	0	0	0	0	0	0	0	0	0	1	0		
Luncheon Loaf	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0		
New England Loaf	4	2	0	0	0	0	0	0	0	1	0	0	1	0	4	4	0	0	0	0	0	0	0	0	0	0	0		
Pastrami	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	Not Tested									
Pickle + Pimento Loaf	7	0	3	0	0	1	0	0	0	1	0	0	0	2	7	7	0	0	0	0	0	0	0	0	0	0	0		
Pickle Loaf	10	0	0	0	1	0	0	0	0	0	0	0	0	9	10	10	0	0	0	0	0	0	0	0	0	0	0		
Pizza Loaf	17	4	2	2	1	0	0	0	0	0	0	0	1	7	17	16	0	0	1	0	0	0	0	0	0	0	0		
Sliced Beef	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	0	0	0	0	0	0	0	0	0	0	0		
Spiced Luncheon	10	0	0	1	0	0	0	0	1	0	0	0	0	8	10	10	0	0	0	0	0	0	0	0	0	0	0		
MARGARINE																													
Margarine	1	1	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0		
1 Number																													

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS			
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		N	POS	NEG
EGGS (Cont)																	
Egg White	0						Not Tested							0	-	-	Salmonella enteritidis - 1 Isolate
Hard Boiled	0						Not Tested							0	-	-	Pathogens - 1 Negative
Raw	0						Not Tested							0	-	-	Salmonella enteritidis - 1 Isolate
Scrambled	0						Not Tested							0	-	-	Pathogens - 1 Negative
LUNCHEON MEATS																	
Breast of Turkey	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Cheese Loaf	0						Not Tested							0	-	-	None
Chopped Ham	0						Not Tested							0	-	-	Staphylococcus aureus - 1 Isolate
Chopped Pork	0						Not Tested							0	-	-	None
Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham + Cheese Loaf	0						Not Tested							0	-	-	None
Ham Chopped	0						Not Tested							0	-	-	None
Ham Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Ham Loaf	0						Not Tested							0	-	-	Pathogens - 1 Negative
Kosher Pastrami	0						Not Tested							0	-	-	None
Liver Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	3	0	3	None
Luncheon Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
New England Loaf	0						Not Tested							0	-	-	None
Pastrami	0						Not Tested							0	-	-	None
Pickle + Pimento Loaf	0						Not Tested							0	-	-	None
Pickle Loaf	0						Not Tested							0	-	-	None
Pizza Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	4	None
Sliced Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Staphylococcus aureus - 1 Isolate
Spiced Luncheon	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	4	None
MARGARINE																	
Margarine	5	5	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
1 Number																	

TABLE 23: Microbiological Results of Analyzing Pizza, Pork, Poultry, and Prepared Meals

FOOD ITEM	N ¹	Standard Plate Count x 1000/g												Coliforms/g													
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	<3	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100		
PIZZA																											
Pepperoni	0													0													
Pizza (Type Unk)	15	1	6	1	1	2	1	0	1	1	0	0	1	15	9	2	2	1	0	0	0	1	0	0	0	0	
Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
PORK																											
Bacon	5	2	1	0	0	0	0	0	0	0	0	0	2	6	5	0	0	0	0	0	0	0	0	0	0	1	
BBQ Pork Chops	2	1	0	0	0	0	1	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0	0	0	0	0	
Dehydrated	0													0													
Ground	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	1		
Ham Boiled Sliced	1	0	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Ham Chopped	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	1	0	0	0	0	0	0	0	0	1		
Ham Diced	0													0													
Ham Formed	4	0	0	0	0	0	0	0	0	0	0	0	4	4	0	2	0	0	0	0	0	0	0	0	2		
Ham Peppered	2	0	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0		
Ham Pullman	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0		
Loins	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1		
Picnic Shoulder	17	10	0	0	0	0	1	0	0	0	0	0	1	16	11	1	0	0	0	0	0	0	0	0	4		
Pigs Feet	7	2	0	1	0	0	0	0	2	1	0	2	1	6	1	0	0	0	0	0	0	0	0	0	5		
Pork	0													0													
Shoulder	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0		
Shoulder Butt	4	3	1	0	0	0	0	0	0	0	0	0	0	4	3	0	0	0	0	0	0	0	0	0	1		
POULTRY																											
BBQ Chicken	2	2	0	0	0	0	0	0	0	0	0	0	0	2	1	0	1	0	0	0	0	0	0	0	0		
Chicken Cooked																											
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		
Chicken Diced																											
Dehydrated	12	7	1	2	1	1	0	0	0	0	0	0	0	0	16	0	0	0	0	0	0	0	0	0	0		
Chicken Fried	23	19	2	2	0	0	0	0	0	0	0	0	0	17	0	0	0	0	0	1	0	0	0	0	0		
Chicken Frozen	0													0													
Chicken Frying	1	1	0	0	0	0	0	0	0	0	0	0	0	0													
Chicken Livers	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		
Cornish Game Hen	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		
Turkey	2	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0		
Turkey + Dressing	0													0													
Turkey Breast	0													0													
Turkey Breast Sliced	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0		
Turkey Frozen	3	2	0	0	0	0	0	0	0	0	0	0	1	0													
Turkey Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		
Turkey Rolled																											
Boneless	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		
Turkey Sliced	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0		

TABLE 23: Microbiological Results of Analyzing Pizzas, Pork, Poultry, and Prepared Meals (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g										N	POS	NEG	SIGNIFICANT RESULTS
		3-11-20	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100				
PIZZA															
Pepperoni	0					Not Tested					0	-	-	Pathogens - 1 Negative	
Pizza (Type Unknown)	6	0	0	0	1	0	1	0	0	0	3	0	-	Staphylococcus aureus - 13 Negative	
Sausage	0					Not Tested					0	-	-	None	
Bacon	2	0	1	0	0	0	0	0	0	0	1	4	0	Clostridium perfringens - 4 Negative	
														Staphylococcus aureus - 1 Isolate	
														Salmonella enteritidis - 1 Isolate	
BBQ	0					Not Tested					1	0	1	None	
Pork Chops														Pathogens - 3 Negative	
Dehydrated	0					Not Tested					0	-	-	None	
Ground	0					Not Tested					0	-	-	Pathogens - 1 Negative	
Ham Boiled Sliced	0					Not Tested					0	-	-	Pathogens - 2 Negative	
Ham Chopped	0					Not Tested					0	-	-	Salmonella enteritidis - 1 Isolate	
Ham Diced	0					Not Tested					0	-	-	None	
Ham Formed	0					Not Tested					0	-	-	None	
Ham Peppered	0					Not Tested					0	-	-	None	
Ham Pepperman	0					Not Tested					0	-	-	None	
Loaf	0					Not Tested					2	0	2	Staphylococcus aureus - 1 Negative	
Picnic Shoulder	0					Not Tested					1	0	1	Pathogens - 4 Negative	
Pigs Feet	7	0	0	0	0	0	0	0	0	0	0	1	0	Laetobacillus species - 7 Negative	
Pork	0					Not Tested					0	-	-	Pathogens - 1 Negative	
Shoulder	0					Not Tested					0	-	-	Pathogens - 1 Negative	
Shoulder Butt	0					Not Tested					0	-	-	Staphylococcus aureus - 4 Negative	
POULTRY															
BBQ Chicken	1	0	0	1	0	0	0	0	0	0	0	1	0	1	None
Chicken Cooked															None
Dehydrated	1	0	0	0	0	0	1	0	0	0	0	0	-	-	None
Chicken Diced															None
Dehydrated	0					Not Tested						0	-	-	None
Chicken Fried	2	0	0	0	0	0	0	0	0	0	0	15	1	14	Salmonella species - 9 Negative
															Pseudomonas fluorescens - 1 Isolate
															Pseudomonas putida - 1 Isolate
															Pathogens - 2 Negative
Chicken Frozen	0					Not Tested					3	3	0	0	None
Chicken Frying	0					Not Tested					0	-	-	-	None
Chicken Livers	0					Not Tested					1	0	1	0	None
Cornish Game Hen	0					Not Tested					1	0	1	0	None
Turkey	1	0	0	0	0	0	0	0	0	0	0	2	0	2	Commercially Sterile - 1 Sample
Turkey + Dressing	0					Not Tested					0	-	-	-	Pathogens - 1 Negative
Turkey Breast	0					Not Tested					0	-	-	-	Bacillus species - 1 Isolate
Turkey Breast															Pathogens - 3 Negative
Sliced	1	1	0	0	0	0	0	0	0	0	0	0	-	-	Pathogens - 3 Negative
Turkey Frozen	0					Not Tested					0	-	-	-	Pathogens - 3 Negative
Turkey Roll	0					Not Tested					1	0	1	0	None
Turkey Rolled															None
Boneless	0					Not Tested					1	0	1	0	None
Turkey Sliced	0					Not Tested					1	0	1	0	None

TABLE 23: Microbiological Results of Analyzing Pizzas, Pork, Poultry, and Prepared Meals (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g											Coliforms/g													
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	<3	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	
PREPARED MEALS																										
Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	Not Tested	0	0	0	0	0	0	0
Beef	2	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	
Breakfast	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	
Breakfast-Bacon	1	0	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	
Breakfast-Beef	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	
Breakfast-Butter	0														Not Tested											
Breakfast-Egg Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Breakfast-Peach	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Breakfast-Pork	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	
Breakfast-Potatoes	2	1	0	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
Breakfast-Pudding	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	
Breakfast-Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	
Breakfast-Vegetable	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	
Breakfast-Waffle	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Cabbage	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	Not Tested	0	0	0	0	0	0	
Dinner-Mixed Veg	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Dinner-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Dinner-Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Lima Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Mixed Vegetables	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	
Peas	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	0	0	0	0	0	0	
Potatoes	5	2	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	
Sausage	2	0	0	0	0	0	0	0	0	0	0	0	0	2	1	0	0	0	0	0	0	0	0	0	0	
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	0	0	0	0	0	1	

1 Number

1 Number

TABLE 23: Microbiological Results of Analyzing Pizza, Port, Poultry, and Prepared Meals (Cont)

FOOD ITEM	N	Yeast and Mold/g										PREPARED MEALS										Escherichia coli		SIGNIFICANT RESULTS
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG								
Bacon	0					Not Tested								0	-	-	Salmonella species - 1 Negative							
Beef	0					Not Tested								2	0	2	Salmonella species - 2 Negative							
Breakfast	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Breakfast-Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Salmonella species - 1 Negative							
Breakfast-Beef	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Breakfast-Butter	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Salmonella species - 1 Negative							
Breakfast-Egg Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Breakfast-Peach																	None							
Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Breakfast-Pork	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Salmonella species - 1 Negative							
Breakfast-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	2	0	2	Salmonella species - 1 Negative							
Breakfast-Pudding	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Breakfast-Rice	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Breakfast-Vegetable	0					Not Tested								2	0	2	Salmonella species - 2 Negative							
Breakfast-Waffle	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Cabbage	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Dinner-Mixed Veg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Dinner-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Dinner-Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None							
Line Beans	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Meat	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Mixed Vegetables	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Peanut	0					Not Tested								1	1	0	Salmonella species - 1 Negative							
Potatoes	0					Not Tested								1	0	1	Salmonella species - 1 Negative							
Sausage	0					Not Tested								5	0	5	Salmonella species - 5 Negative							
Waffles	0					Not Tested								2	0	2	Salmonella species - 2 Negative							
	0					Not Tested								1	0	1	Salmonella species - 1 Negative							

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage

FOOD ITEM	N	Standard Plate Count x 1000/g											Coliforms/g											
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100
SANDWICH SPREADS																								
Cheddar + Pimento Cheese	1	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Chicken Salad	1	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Chunky Pimento	1	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Corned Beef	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0
Cream Cheese																								
Pineapple Pecan	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0
Ham + Cheese	2	0	0	1	0	0	0	0	0	0	0	0	1	2	1	0	0	0	0	0	0	0	0	1
Ham Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Hot Cheese	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Hot Pepper	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Hot Pimento	5	5	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0
Hot Pimento Cheese	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0
Jalapeno	7	5	0	0	0	0	0	0	0	0	0	0	2	7	7	0	0	0	0	0	0	0	0	0
Olive Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Pimento	48	33	6	2	0	0	1	0	1	0	0	4	49	39	6	1	0	2	0	0	0	0	0	1
Pimento Cheddar	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	
Pimento Cheese	24	17	3	2	0	0	0	0	0	0	0	2	23	19	3	1	0	0	0	0	0	0	0	0
Pimento Cheese + Olives																								
Pimento Cheese + Pickles	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Relish	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Sandwich Spreads	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	Not Tested	0	0	0	0	0	0
Tuna Salad	2	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Turkey Salad	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
SAUSAGE																								
All Beef Bologna	5	3	0	0	0	0	0	0	0	0	0	2	5	5	0	0	0	0	0	0	0	0	0	0
Beef	3	1	0	0	0	0	0	0	0	0	0	2	3	3	0	0	0	0	0	0	0	0	0	0
Beef Bologna	2	1	0	0	0	0	0	0	0	0	0	1	2	1	1	0	0	0	0	0	0	0	0	0
Bierschinken	18	2	4	0	0	0	0	0	0	0	0	9	17	14	0	1	0	0	0	0	0	0	0	2
Bierwurst	17	0	3	1	0	0	0	0	0	0	0	2	11	16	13	0	0	1	0	0	0	0	0	1
Bochurst	19	4	2	1	1	0	0	0	0	0	0	11	18	15	1	0	0	0	0	0	0	0	0	2
Bologna	26	4	5	4	1	0	0	0	0	0	0	5	25	25	0	0	0	0	0	0	0	0	0	0
Calf Liverwurst	18	9	3	1	0	0	0	0	0	0	0	4	16	15	0	0	0	0	0	0	0	0	0	1
Cervelat	2	0	2	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0
Chorizo	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0
Chorizos	1	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Cooked Salami	4	1	1	0	0	0	0	0	0	0	0	2	4	3	0	0	0	0	0	0	0	0	0	1
Cotto Salami	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Fleischwurst	17	6	2	2	1	0	0	0	0	0	0	5	15	14	0	0	1	0	0	0	0	0	0	0
Frankfurters	19	4	2	1	3	0	0	0	0	0	0	8	19	17	1	0	0	0	0	0	0	0	0	0
Hackbraten	18	3	0	1	0	0	0	0	0	0	0	13	17	14	0	0	0	0	0	0	0	0	0	1
Hot Dog	6	0	1	2	0	0	1	1	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0
Hot Italian Port	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	1	0	0	0	0	0	0	0	0
Italian	5	0	0	0	0	0	0	0	0	0	0	5	5	1	0	1	0	0	2	0	0	0	0	0
Italian Brand	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0
Italian Link	3	0	0	0	0	0	0	0	0	0	0	1	3	3	0	0	0	0	0	0	0	0	0	0
Italian Sweet	0											1	0					Not Tested						0

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS		
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS	NEG		
SANDWICH SPREADS																
Cheddar + Pimento Cheese	1	0	0	0	1	0	0	0	0	0	0	1	0	1	None	
Chicken Salad	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None	
Chunky Pimento	1	0	0	0	0	0	0	1	0	0	0	1	0	1	None	
Corned Beef	2	1	0	0	0	0	0	0	0	1	0	2	0	2	None	
Cream Cheese	2	0	1	1	0	0	0	0	0	0	0	2	0	2	None	
Pineapple Pecan Ham + Cheese	2	0	0	0	0	0	0	0	0	0	2	2	1	1	None	
Ham Salad	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None	
Hot Cheese	1	0	0	0	0	1	0	0	0	0	0	1	0	1	None	
Hot Pepper	1	0	1	0	0	0	0	0	0	0	0	1	0	1	None	
Hot Pimento	3	0	1	0	0	0	1	0	0	0	0	1	3	0	Staphylococcus aureus - 2 Negative	
Hot Pimento Cheese	2	1	0	0	0	0	0	0	0	0	1	2	0	2	Staphylococcus aureus - 1 Negative	
Jalapeno	4	1	0	1	1	0	0	0	0	0	1	2	0	2	None	
Olive Pimento	1	1	0	0	0	0	0	0	0	0	0	1	0	1	None	
Pimento	39	12	7	4	2	4	1	2	2	0	1	4	36	1	35	None
Pimento Cheddar	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None	
Pimento Cheese	19	6	2	0	1	1	2	0	1	1	0	5	11	1	10	Staphylococcus aureus - 5 Negative
Pimento Cheese + Olives	1	0	0	0	0	0	0	0	0	0	1	1	0	1	None	
Pimento Cheese + Pickles	1	0	0	0	0	0	0	0	0	0	1	1	0	1	None	
Relish	0	0	0	0	0	Not Tested	0	0	0	0	0	1	0	1	Pathogens - 1 Negative	
Sandwich Spreads	1	1	0	0	0	0	0	0	0	0	0	0	-	-	None	
Tuna Salad	2	1	0	0	0	0	0	0	0	0	0	1	2	0	2	Staphylococcus aureus - 1 Negative
Turkey Salad	1	0	0	0	0	0	1	0	0	0	0	0	1	0	1	None
SAUSAGE																
All Beef Bologna	0	1	0	0	0	Not Tested	0	0	0	0	0	2	0	-	-	None
Beef	3	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Beef Bologna	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Bierschinken	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Bierwurst	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Bockwurst	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Bologna	2	0	0	1	0	0	0	0	0	0	1	8	0	8	0	Pathogens - 4 Negative
Calf Liverwurst	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-	Pathogens - 1 Negative
Carvelat	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Chorizo	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Chorizo	0	0	0	0	0	Not Tested	0	0	0	0	0	1	0	1	0	None
Cooked Salami	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Cotto Salami	1	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Fleischwurst	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	Pathogens - 1 Negative
Frankfurters	0	0	0	0	0	Not Tested	0	0	0	0	0	16	1	15	0	Pathogens - 1 Negative
Hackbraten	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Hot Dog	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	None
Hot Italian Pork	0	0	0	0	0	Not Tested	0	0	0	0	0	0	1	1	0	Bacillus species - 1 Isolate
Italian	0	0	0	0	0	Not Tested	0	0	0	0	0	1	1	1	0	Bacillus species - 1 Isolate
Italian Brand	0	0	0	0	0	Not Tested	0	0	0	0	0	1	1	1	0	Bacillus species - 1 Isolate
Italian Link	0	0	0	0	0	Not Tested	0	0	0	0	0	3	0	3	0	None
Italian Sweet	0	0	0	0	0	Not Tested	0	0	0	0	0	0	0	-	-	Bacillus species - 1 Isolate

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g															Coliforms/g										
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100	>100	N	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100	>100	
SAUSAGE (Cont)																											
Knockwurst	3	3	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0
Kosher Pastrami	3	0	0	0	0	0	0	1	0	0	0	2	2	3	3	0	0	0	0	0	0	0	0	0	0	0	0
Kosher Salami	17	3	4	0	0	1	0	0	0	0	0	9	17	16	1	0	0	0	0	0	0	0	0	0	0	0	0
Link	0														0												
Little Link	0														0												
Liver Cheese	2	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0
Liverwurst	0														0												
Mortadella	18	3	1	1	0	1	2	0	0	0	0	20	27	24	0	0	0	0	0	0	0	0	0	0	0	0	3
New England	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	1	0	1	0	0	0	0	0	0	0	0	0	0	0													
Pepperoni	20	3	0	0	2	2	0	1	0	1	0	11	19	19	0	0	0	0	0	0	0	0	0	0	0	0	0
Polish	3	0	0	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork	20	1	0	0	2	0	0	0	0	0	0	17	20	3	4	2	0	0	0	0	0	0	2	2	2	3	
Pork + Beef Link	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Pork Hot	3	0	0	0	0	0	0	0	0	0	0	3	3	0	1	0	0	0	0	1	1	0	0	0	0	0	0
Pork Hot + Sagey	0														0												
Pork Links	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Pork Salami	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork Sweet	4	1	1	0	0	0	0	0	0	0	0	2	4	2	1	0	0	1	0	0	0	0	0	0	0	0	0
Red Hot	10	0	0	0	0	0	1	1	0	0	0	7	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami	26	10	4	4	1	2	2	1	1	0	0	1	25	25	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Cooked	3	0	1	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Dry	5	0	0	0	0	0	0	0	0	0	0	5	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0
Salami Hard	5	0	0	0	0	0	0	0	0	0	0	5	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Kosher	8	3	0	0	0	0	0	0	0	0	0	4	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Sliced	10	0	0	0	0	0	0	0	0	0	0	10	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami Stick	7	0	0	0	0	0	0	0	0	0	0	7	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Scraple	2	0	0	0	0	0	0	0	0	0	0	2	2	2	0	1	1	0	0	0	0	0	0	0	0	0	0
Smokettes	3	0	0	0	0	0	0	0	0	0	0	3	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
Summer	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami-Beer	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
1 Number																											

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	Yeast and Mold/g											Escherichia coli		SIGNIFICANT RESULTS		
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100		N	POS
SAUSAGE (Cont)																
Knockwurst	0					Not Tested								0	-	None
Kosher Pastrami	0					Not Tested								0	-	None
Kosher Salami	0					Not Tested								0	-	None
Link	0					Not Tested								0	-	Commercially Sterile - 1 Sample
Little Link	0					Not Tested								0	-	Bacillus species - 1 Isolate
Liver Cheese	0					Not Tested								2	0	None
Liverwurst	0					Not Tested								0	-	None
Mortadella	0					Not Tested								0	-	None
New England	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	None
Pastrami	0					Not Tested								0	-	None
Pepperoni	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	None
Polish	3	0	0	0	0	0	0	0	0	0	0	0	3	0	-	None
Pork	1	0	0	0	0	0	0	0	0	0	0	0	1	17	2	Pathogens - 1 Negative Commercially Sterile - 1 Sample
Pork + Beef Link	0					Not Tested								0	-	None
Pork Hot	0					Not Tested								2	0	None
Pork Hot + Sagey	0					Not Tested								1	1	Bacillus species - 1 Isolate
Pork Links	0					Not Tested								1	0	Bacillus species - 1 Isolate
Pork Salami	0					Not Tested								0	-	None
Pork Sweet	0					Not Tested								1	1	Bacillus species - 1 Isolate
Red Hot	0					Not Tested								7	0	None
Salami	0					Not Tested								1	0	None
Salami Cooked	0					Not Tested								0	-	None
Salami Dry	0					Not Tested								0	-	None
Salami Hard	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	None
Salami Kosher	0					Not Tested								0	-	Staphylococcus aureus - 1 Isolate
Salami Sliced	0					Not Tested								1	1	None
Salami Stick	0					Not Tested								0	-	None
Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 1 Negative
Scrapapple	0					Not Tested								1	1	None
Smokettes	3	0	0	0	0	0	0	0	0	0	0	0	3	0	-	None
Summer	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	None
Salami-Beer	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	None
1 Number																

TABLE 25: Microbiological Results of Analyzing Seafoods and Topping

FOOD ITEM	N ¹	Standard Plate Count x 1000/g																	Coliforms/g															
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	>100	N	<3	10	20	30	40	50	60	70	80	90	100	>100									
SEAFOOD																																		
Anchovies Canned	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Catfish Filets Frozen	12	7	5	0	0	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Clams Breaded	0												0																					
Clams Canned	0												0																					
Clams Fried	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Clams Smoked	0												0																					
Cod Fish	2	1	1	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Crab-burger	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Crabmeat Canned	2	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Crabmeat Stuffed																																		
Frozen	2	0	0	0	0	0	0	0	0	0	0	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Deviled Crab	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Deviled Crab Canned	1	0	0	1	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Deviled Crabs Frozen	0												0																					
Fish Filets	0												0																					
Fish Filets Frozen	1	0	0	0	0	0	0	1	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Fish Sticks	0												0																					
Fish Sticks Frozen	0												0																					
Flounder Filets	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Herring Marinated	0												0																					
Oysters	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Canned	2	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Canned Frozen	2	0	1	0	0	0	0	0	0	0	0	1	0																					
Oysters Fresh																																		
Canned	1	0	0	0	0	0	1	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Fresh																																		
Chilled	2	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Frozen	4	1	1	0	0	0	0	2	0	0	0	0	4	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Raw	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Raw Frozen	8	1	0	4	0	2	0	0	0	0	0	1	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Perch	2	0	0	0	0	0	0	0	0	0	0	2	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Rex Sole	0												0																					
Rex Sole Fresh	5	0	0	0	0	0	0	0	0	0	0	5	5	2	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Canned	6	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Smoked	4	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Steaks																																		
Frozen	12	3	5	3	1	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	

TABLE 25: Microbiological Results of Analyzing Seafoods and Topping (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g										SEAFOOD										POS	NEG	SIGNIFICANT RESULTS
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N											
Anchovies Canned	0					Not Tested						0	-	-	Commercially Sterile - 4 Samples Bacillus species - 1 Isolate Pathogens - 2 Negative									
Catfish Filets Frozen	0					Not Tested						0	-	-	None									
Clams Breaded	0					Not Tested						0	-	-	Enterobacter cloacae - 1 Isolate									
Clams Canned	0					Not Tested						0	-	-	Enterobacter agglomerans - 1 Isolate									
Clams Fried	0					Not Tested						0	-	-	Commercially Sterile - 1 Sample									
Clams Smoked	0					Not Tested						1	0	1	None									
Cod Fish Canned	0					Not Tested						0	-	-	Commercially Sterile - 1 Sample									
Cod Fish	0					Not Tested						0	-	-	Pathogens - 1 Negative									
Crab-burger	0					Not Tested						1	0	1	None									
Crabmeat Canned	0					Not Tested						0	-	-	Commercially Sterile - 21 Samples Bacillus species - 2 Isolates Pathogens - 1 Negative									
Crabmeat Stuffed																								
Frozen	0					Not Tested						2	0	2	Staphylococcus aureus - 2 Isolates									
Deviled Crab	0					Not Tested						1	0	1	None									
Deviled Crab Canned	0					Not Tested						0	-	-	None									
Deviled Crabs Frozen	0					Not Tested						0	-	-	Pathogens - 4 Negative									
Fish Filets	0					Not Tested						0	-	-	Clostridium perfringens - 1 Negative									
Fish Frozen	0					Not Tested						0	-	-	None									
Fish Sticks	0					Not Tested						0	-	-	Clostridium perfringens - 1 Positive									
Flounder Filets	0					Not Tested						0	-	-	Clostridium perfringens - 1 Negative									
Herring Marinated	6	0	0	0	0	0	0	0	0	0	0	1	0	1	None									
Oysters	0					Not Tested						1	0	1	Pathogens - 6 Negative									
Oysters Canned	0					Not Tested						0	-	-	None									
Oysters Canned Frozen	2	2	0	0	0	0	0	0	0	0	0	2	2	0	Pathogens - 1 Negative									
Oysters Fresh															None									
Oysters Fresh Canned	0					Not Tested						0	-	-	None									
Oysters Fresh Chilled	0					Not Tested						2	0	2	None									
Oysters Frozen	4	4	0	0	0	0	0	0	0	0	0	0	-	-	Pathogens - 4 Negative									
Oysters Raw	0					Not Tested						1	0	1	Pseudomonas putida - 1 Isolate									
Oysters Raw Frozen	0					Not Tested						0	-	-	Enterobacter agglomerans - 1 Isolate									
Perch	1	0	0	0	0	0	0	0	1	0	0	0	-	-	None									
												1	0	1	Micrococcus species - 1 Isolate									
												0	-	-	Fecal streptococci - 1 Isolate									
												0	-	-	Corynebacterium species - 1 Isolate									
												0	-	-	Proteus species - 1 Isolate									
												0	-	-	Citrobacter species - 1 Isolate									
												5	0	5	None									
												0	-	-	Pathogens - 6 Negative									
												0	-	-	Pathogens - 6 Negative									
												4	0	4	Staphylococcus aureus - 1 Isolate									
Raw Sole	0					Not Tested																		
Raw Sole Fresh	0					Not Tested																		
Salmon Canned	0					Not Tested																		
Salmon Smoked	0					Not Tested																		
Salmon Steaks	0					Not Tested																		
Frozen	0					Not Tested						4	0	4	Staphylococcus aureus - 1 Isolate									

TABLE 25: Microbiological Results of Analyzing Seafoods and Topping (Cont)

FOOD ITEM	Standard Plate Count x 1000/g															Coliforms/g														
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100				
SEAFOOD (Cont)																														
Sardines Canned	0						Not Tested						3	0	2	0	0	0	Not Tested							2				
Shrimp	4	1	0	0	0	0	0	0	0	0	0	0	0	0					Not Tested											
Shrimp + Lobster	0						Not Tested							0					Not Tested											
Shrimp Breaded	3	0	0	0	0	0	1	0	0	0	1	1	1	3	3	0	0	0	0	0	0	0	0	0	0	0				
Shrimp Canned	8	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0				
Shrimp Cooked Fresh	2	0	0	0	0	0	0	0	0	0	0	0	2	2	1	0	0	0	0	0	0	0	0	0	0	1				
Shrimp Cooked																														
Shrimp Cooked Frozen	6	0	1	1	0	0	0	0	3	0	0	0	1	6	6	0	0	0	0	0	0	0	0	0	0	0				
Shrimp Frozen	11	0	1	2	0	0	1	0	0	0	0	1	6	11	10	0	0	0	1	0	0	0	0	0	0	0				
Shrimp Raw Frozen	4	0	0	0	0	0	0	0	0	0	0	1	3	4	4	0	0	0	0	0	0	0	0	0	0	0				
Smoked Salmon																														
Canned	0						Not Tested							0					Not Tested											
Sole Filets Frozen	48	2	2	4	3	1	1	2	2	1	0	2	28	48	44	1	1	0	1	0	0	1	0	0	0	0				
Tuna Canned	5	5	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0	0	0				
TOPPING																														
Butterscotch	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0				
Dessert	32	32	0	0	0	0	0	0	0	0	0	0	0	32	32	0	0	0	0	0	0	0	0	0	0	0				
Fudge	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0				
Maraschino Cherry	0						Not Tested							0					Not Tested											
Whipped Cream	8	8	0	0	0	0	0	0	0	0	0	0	0	8	8	0	0	0	0	0	0	0	0	0	0	0				
1 Number																														

1 Number

TABLE 25: Microbiological Results from Analyzing Seafoods and Topping (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N		POS
SEAFOOD (Cont)															
Sardines Canned	0					Not Tested						0	-	-	Pathogens - 13 Negative
Shrimp	0					Not Tested						4	0	4	Streptococcus fecalis - 1 Isolate
Shrimp + Lobster	0					Not Tested						0	-	-	Pathogens - 1 Negative
Shrimp Breaded	0					Not Tested						1	0	1	None
Shrimp Canned	2	2	0	0	0	0	0	0	0	0	0	0	-	-	Salmonella species - 1 Negative
Shrimp Cooked Fresh	0					Not Tested						3	1	2	None
Shrimp Cooked Frozen	0					Not Tested						6	0	6	None
Shrimp Frozen	0					Not Tested						2	0	2	Staphylococcus aureus - 2 Isolates
Shrimp Raw Frozen	1	1	0	0	0	0	0	0	0	0	0	0	-	-	Pathogens - 2 Negative
Smoked Salmon	0					Not Tested						0	-	-	Commercially Sterile - 4 Samples
Sole Filets Frozen	0					Not Tested						4	2	2	Staphylococcus aureus - 12 Isolates
Tuna Canned	1	1	0	0	0	0	0	0	0	0	0	1	0	1	Commercially Sterile - 20 Samples
															Pathogens - 11 Negative
TOPPING															
Butterscotch	1	1	0	0	0	0	0	0	0	0	0	0	-	-	None
Dessert	0					Not Tested						0	-	-	Salmonella species - 32 Negative
Fudge	1	0	0	0	0	0	0	0	0	0	0	1	0	-	None
Marschino Cherry	0					Not Tested						0	-	-	Pathogens - 1 Negative
Whipped Cream	0					Not Tested						0	-	-	Salmonella species - 8 Negative
1 Number															

TABLE 26: Microbiological Results of Analyzing Sandwiches

FOOD ITEM	N ¹	Standard Plate Count x 1000/g											Coliforms/g											
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	>100	N	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	>100
SANDWICHES																								
BLT	4	1	0	0	0	0	0	0	0	0	0	0	3	4	3	1	0	0	0	0	0	0	0	0
Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Bacon + Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Baked Ham	5	3	1	0	0	0	0	0	0	0	0	0	1	5	3	0	0	0	0	0	0	0	0	2
BBQ	7	5	1	0	0	0	0	0	0	0	0	0	1	6	5	0	0	0	0	0	0	0	0	1
BBQ Pork	4	0	1	0	0	0	0	0	0	0	0	0	3	4	4	0	0	0	0	0	0	0	0	0
Beef	2	0	0	0	0	0	0	0	1	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0
Beef + Cheese	2	1	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Beef Patty	6	2	1	1	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0
Beef Patty + Onions	2	0	2	0	0	0	0	0	0	0	0	0	0	2	1	0	0	1	0	0	0	0	0	0
Beef Burger	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0
Boiled Ham	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Boiled Ham + Cheese	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	1	0	0	0	0	0	0	0
Bologna	6	3	0	0	1	1	0	1	0	0	0	0	0	7	5	1	0	1	0	0	0	0	0	0
Bologna + Cheese	11	5	5	0	0	1	0	0	0	0	0	0	0	11	8	2	0	0	0	0	0	0	0	1
Canadian Burger	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Cattlemen	0													1	1	0	0	0	0	0	0	0	0	0
Char-Broil	0													Not Tested										
Cheese	10	7	1	1	0	0	0	0	0	0	0	0	1	8	6	1	1	0	0	0	0	0	0	0
Cheese + Tomato	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Cheese Hoagie	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0
Cheese Sliced	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Cheeseburger	16	5	7	1	0	1	0	0	0	0	0	0	2	14	13	0	1	0	0	0	0	0	0	0
Chicken Fried Patty	1	0	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0
Chili Dog	9	5	1	0	0	0	0	0	0	0	0	0	3	10	8	0	0	0	0	0	0	0	0	1
Chicken	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Chicken Salad	22	7	2	2	1	0	0	0	2	1	0	0	7	22	12	0	0	1	0	0	0	0	0	6
Chicken Sliced	4	2	2	0	0	0	0	0	0	0	0	0	4	3	0	0	0	0	0	0	0	0	0	1
Chuckwagon	2	1	1	0	0	0	0	0	0	0	0	0	0	2	0	1	0	0	0	0	0	0	0	1
Corn Dog	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Corned Beef	6	2	1	1	0	0	0	0	0	0	0	0	2	6	3	0	1	0	0	0	0	0	0	1
Egg + Ham Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Egg Salad	16	3	2	1	1	0	0	0	0	0	0	0	8	16	12	1	2	0	0	0	0	0	0	0
Farm Boy	3	1	0	0	0	0	0	0	0	0	0	1	1	23	23	0	0	0	0	0	0	0	0	0
Fish	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Fish Filets	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Grilled Cheese	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0
Grilled Ham + Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0
Half Smoke	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0
Ham	22	11	1	0	0	0	0	1	1	0	0	0	8	25	18	1	0	0	0	0	0	0	0	5
Ham + Cheese	56	34	10	0	0	0	1	1	2	1	0	0	7	76	62	5	2	1	0	0	0	0	0	6
Ham + Cheese on Rye	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	
Ham + Egg	8	3	0	1	1	0	0	0	0	0	0	0	3	7	5	0	0	0	0	0	0	0	0	1
Ham + Egg Salad	6	0	0	0	0	0	0	0	0	0	0	0	4	6	0	0	0	0	0	0	0	0	0	5
Ham Lettuce Tomato	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0
Ham Tomato	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0
Ham Sliced	24	10	3	3	1	0	0	0	0	0	0	0	7	24	17	1	0	0	0	0	0	0	0	6
Hamburger	5	3	2	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0
Hoagie	7	2	0	1	1	0	0	0	0	0	0	0	3	6	3	2	0	0	0	0	0	0	0	1
Hot Dog	4	1	1	0	0	0	0	0	0	0	0	0	2	4	3	0	0	0	0	0	0	0	0	0
Hot Pepper Steak	0													Not Tested										

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g										SANDWICHES										Escherichia coli		SIGNIFICANT RESULTS	
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG									
BLT	4	0	0	0	1	0	0	0	0	0	0	0	3	4	1	3									
Bacon	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1									
Bacon + Egg	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1									
Baked Ham	5	0	0	0	0	0	2	0	0	0	0	3	5	5	0	5									
BBQ	4	1	1	0	1	0	0	1	0	0	0	0	0	6	1	5									
BBQ Pork	4	0	1	1	1	0	0	0	1	0	0	0	0	6	0	6									
Beef	0					Not Tested								0	-	-									
Beef + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1									
Beef Patty	6	1	3	2	0	0	0	0	0	0	0	0	0	6	0	6									
Beef Patty + Onions	2	0	1	0	0	1	0	0	0	0	0	0	0	2	0	2									
Beef Burger	0					Not Tested								0	-	-									
Boiled Ham	1	0	0	0	0	0	0	0	1	0	0	0	0	1	0	1									
Boiled Ham + Cheese	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0									
Bologna	3	1	1	0	0	0	0	0	0	0	0	0	1	4	0	4									
Bologna + Cheese	0					Not Tested								5	0	5									
Canadian Burger	0					Not Tested								0	-	-									
Cattlemans	0					Not Tested								0	-	-									
Char-Broil	0					Not Tested								0	-	-									
Cheese	9	5	1	0	0	2	0	0	0	0	0	1	0	11	1	10									
Cheese + Tomato	0					Not Tested								0	-	-									
Cheese Hoagie	0					Not Tested								1	0	1									
Cheese Sliced	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1									
Cheeseburger	7	1	4	0	2	0	0	0	0	0	0	0	0	9	1	8									
Chicken Fried Patty	0					Not Tested								0	-	-									
Chili Dog	5	4	0	0	0	0	0	0	0	0	0	1	1	9	0	9									
Chicken	0					Not Tested								1	0	1									
Chicken Salad	2	1	0	0	0	0	0	0	0	0	0	1	1	22	2	20									
Chicken Sliced	4	1	1	1	0	0	0	0	0	0	0	1	4	4	0	4									
Chuckwagon	1	0	0	1	0	0	0	0	0	0	0	0	0	2	0	2									
Corn Dog	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1									
Corned Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	4	0	4									
Egg + Ham Salad	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1									
Egg Salad	2	1	0	0	0	0	0	0	0	0	0	1	16	1	1	15									
Egg Sandwich	2	1	1	0	0	0	0	0	0	0	0	0	0	6	0	6									
Farm Boy	2	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1									
Fish	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-									
Fish Filets	0					Not Tested								0	-	-									
Grilled Cheese	3	3	0	0	0	0	0	0	0	0	0	0	0	2	0	2									
Grilled Ham + Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2									
Half Smoke	0					Not Tested								2	0	2									
Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	21	2	19									
Ham + Cheese	20	9	2	6	0	0	2	0	0	0	0	0	1	50	2	48									
Ham + Cheese on Rye	5	3	0	0	0	0	0	0	0	0	0	0	2	1	0	1									
Ham + Egg	5	3	0	0	0	0	0	0	0	0	0	0	2	8	0	8									
Ham + Egg Salad	1	1	0	0	0	0	0	0	0	0	0	0	0	5	2	3									
Ham Lettuce Tomato	1	0	0	0	0	0	0	0	0	0	0	1	1	1	0	1									
Ham Salad	2	1	0	0	0	0	0	0	0	0	0	0	1	24	2	22									
Hamburger	2	1	1	0	0	0	0	0	0	0	0	0	0	4	0	4									
Hoagie	1	0	1	0	0	0	0	0	0	0	0	0	0	5	0	5									
Hot Dog	0					Not Tested								2	0	2									
Hot Pepper Steak	0					Not Tested								0	-	-									
																	Staphylococcus aureus - 1 Isolate								
																	Clostridium perfringens - 1 Isolate								
																	None								

Staphylococcus aureus - 1 Isolate

Staphylococcus aureus - 1 Isolate
Clostridium perfringens - 1 Isolate

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	Standard Plate Count x 1000/g												Coliforms/g														
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
SANDWICHES																											
Italian Hoagie	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Italian Submarine	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Lettuce	1	0	0	0	0	0	0	0	1	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Liver Loaf	2	0	0	0	0	0	0	0	0	0	0	0	2	2	1	0	1	0	0	0	0	0	0	0	0	0	0
Luncheon Loaf	3	2	0	0	0	0	0	0	1	0	0	0	0	3	1	0	0	1	0	0	0	0	0	0	0	0	1
Mini-Burger	4	2	1	0	0	0	0	1	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	10	1	0	0	0	0	0	0	0	0	0	0	9	10	8	2	0	0	0	0	0	0	0	0	0	0	0
Pimento Spread	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pizza	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pizza + Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Pizzaburger	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Polish Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
Poor Boy	17	2	5	0	2	0	0	0	1	1	1	0	5	18	14	1	0	1	0	0	0	0	0	0	0	1	1
Ranchero	1	1	0	0	0	0	0	0	0	0	0	0	0	19	19	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	40	20	7	1	1	1	2	0	1	0	0	1	6	40	30	2	2	0	1	0	0	0	0	0	0	0	4
Salami	4	3	0	0	0	0	0	0	0	0	0	1	5	3	0	0	0	0	0	0	0	0	0	0	0	0	3
Salami + Cheese	10	0	4	0	1	2	0	1	1	0	0	0	1	10	5	2	1	0	0	0	0	0	0	0	0	0	2
Sausage + Biscuit	14	9	3	0	1	1	0	0	0	0	0	0	0	14	14	0	0	0	0	0	0	0	0	0	0	0	0
Sausage + Egg	4	2	1	0	0	0	0	0	0	0	0	0	1	4	4	0	0	0	0	0	0	0	0	0	0	0	0
Tuna Salad	24	8	3	1	2	0	1	0	0	0	0	0	9	24	16	3	0	0	0	0	0	0	0	0	0	0	5
Turkey	10	1	2	1	0	0	0	0	0	0	0	0	6	10	5	0	1	0	0	0	0	0	0	0	0	0	4
Weiner	1	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0
1	Number																										

1 Number

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	N	Yeast and Mold/g											SANDWICHES (Cont)											POS	NEG	Escherichia coli	SIGNIFICANT RESULTS																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																					
Italian Hoagie	0					Not Tested																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products

FOOD ITEM	N ¹	Standard Plate Count x 1000/g												Coliforms/g													
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	<3	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100		
SALADS																											
BBQ Flavored Chicken	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0
Bean	9	6	1	1	1	0	0	0	0	0	0	0	0	0	9	9	0	0	0	0	0	0	0	0	0	0	
Beef Chuck Wagon	2	1	0	0	0	1	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	
California Orange																											
Parfait	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	
Carrot	1	0	0	0	0	1	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	
Carrot + Raisin	18	0	1	1	2	2	0	1	1	0	2	6	6	18	13	2	0	0	0	0	0	0	0	0	0	3	
Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	
Chef	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	2	0	0	0	0	0	0	0	0	0	0	
Cherry Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Chicken	133	97	20	3	1	1	4	0	0	0	2	0	5	133	87	17	9	2	2	2	1	2	0	1	0	12	
Chopped Ham	5	5	0	0	0	0	0	0	0	0	0	0	0	5	4	1	0	0	0	0	0	0	0	0	0	0	
Chopped Liver	4	1	2	0	0	1	0	0	0	0	0	0	0	4	3	0	0	0	0	0	0	0	0	0	1	0	
Chunky Chicken	5	1	4	0	0	0	0	0	0	0	0	0	0	5	3	1	0	0	0	1	0	0	0	0	0	0	
Cole Slaw	168	45	28	28	9	9	7	5	6	2	0	6	24	168	153	9	2	0	0	0	1	0	0	1	0	2	
Combination	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1	0	
Corned Beef	5	3	0	0	0	0	0	0	0	1	0	0	1	5	2	0	0	1	0	1	0	0	0	0	0	1	
Cottage Cheese with Pineapple	0																									0	
Cream Cheese with Pineapple	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	1	0	0	0	0	0	0	0	
Cucumber	4	4	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Cucumber + Onion	1	1	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	
Egg	16	4	2	1	0	0	0	2	0	0	1	0	6	16	12	1	0	0	0	1	0	0	0	0	0	1	
Fruit	12	12	0	0	0	0	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	0	0	0	0	
Fruit Cocktail	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Fruit Treat	1	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Garden	4	0	0	1	0	0	0	0	0	0	0	0	3	4	0	1	0	0	0	0	0	0	0	0	2	1	
Gelatin	2	1	0	1	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	0	0	0	0	0	0	
Ham	90	64	20	3	0	1	0	0	0	0	0	0	2	91	77	6	0	1	0	0	0	0	0	0	0	6	
Ham + Cheese	9	4	2	1	0	1	0	0	1	0	0	0	0	9	4	1	0	0	0	0	0	0	1	0	3	0	
Hawaiian	6	5	0	0	0	0	1	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0	0	0	
Hawaiian Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Hot Pimento	1	0	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Lettuce	4	1	2	0	0	0	0	0	0	0	0	0	1	4	2	1	1	0	0	0	0	0	0	0	0	0	
Macaroni	208	130	40	13	5	2	3	4	3	1	2	0	5	207	192	1	1	0	1	1	0	0	0	0	0	11	
Macaroni + Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Macaroni + Tuna	7	6	0	1	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0	
Orange Dessert	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Orange Mandarin	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Palm Springs Gelatin	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Pimento	55	19	15	9	1	0	2	2	0	0	0	0	0	56	42	8	4	0	1	0	0	0	0	0	0	1	
Pimento Cheese	16	9	2	1	0	0	1	2	0	0	0	0	0	16	10	1	2	0	0	0	0	0	0	0	0	3	
Potato	301	174	44	22	14	10	7	4	1	0	2	5	18	298	278	7	5	1	0	0	0	0	0	0	0	7	
Potato + Egg	13	4	4	0	0	0	1	0	0	0	0	0	4	12	5	1	0	0	0	0	0	0	0	0	4	2	
Raisin + Carrot + Celery	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0	0	0	0	
Raspberry Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Spring	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	1	1	
Tossed	6	4	0	0	0	0	0	0	0	0	1	0	1	6	4	2	0	0	0	0	0	0	0	0	0	0	

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g											Escherichia coli		SIGNIFICANT RESULTS		
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS		NEG	
SALADS																	
BBQ Flavored Chicken	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None	
Bean	9	9	0	0	0	0	0	0	0	0	0	0	9	0	9	None	
Beef Chuck Wagon	2	0	0	1	0	0	0	0	0	0	0	1	2	0	2	None	
California Orange Parfait	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None	
Carrot	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None	
Carrot + Raisin	18	1	2	2	1	2	2	0	3	1	0	4	18	0	18	None	
Cheese	1	0	0	0	0	0	1	0	0	0	0	0	1	0	1	Clostridium species - 1 Negative	
Chef	2	0	0	0	0	0	0	0	0	0	1	1	2	0	2	Clostridium species - 2 Negative	
Cherry Delight	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None	
Chicken	110	25	36	12	10	5	2	1	4	0	1	4	10	11	101	None	
Chopped Ham	5	1	1	3	0	0	0	0	0	0	0	0	0	3	0	Clostridium perfringens - 1 Negative	
Chopped Liver	4	0	3	0	0	0	0	0	0	0	0	0	1	4	0	None	
Chunky Chicken	5	0	1	1	1	0	1	0	0	0	0	0	1	5	0	None	
Cole Slaw	156	75	33	5	7	0	3	4	2	4	2	0	18	140	3	137	None
Combination	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	Clostridium species - 1 Isolate
Corned Beef	5	0	1	1	1	0	0	0	0	0	0	0	1	5	0	5	None
Cottage Cheese with Pineapple	0												1	0	1	None	
Cream Cheese with Pineapple	1	0	0	0	0	0	1	0	0	0	0	0	0	1	0	1	None
Cucumber	4	4	0	0	0	0	0	0	0	0	0	0	0	0	3	None	
Cucumber + Onion	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None	
Egg	14	6	4	1	0	0	0	0	0	0	1	0	2	13	0	13	None
Fruit	12	9	1	1	1	0	0	0	0	0	0	0	0	9	0	9	None
Fruit Cocktail	2	2	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Fruit Treat	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Garden	4	0	0	0	0	0	3	0	1	0	0	0	0	4	0	4	None
Gelatin	2	1	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Ham	85	11	21	7	8	2	4	5	1	1	2	3	2	82	5	77	None
Ham + Cheese	7	1	0	1	0	0	0	0	0	1	0	4	9	3	6	None	
Hawaiian	5	4	0	0	0	0	0	0	0	0	0	0	1	5	0	5	None
Hawaiian Delight	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Hot Pimento	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Lettuce	4	0	2	0	1	0	0	0	0	0	0	0	1	4	0	4	None
Macaroni	199	135	27	9	2	1	2	2	2	0	1	1	17	167	3	164	None
Macaroni + Egg	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	1	None
Macaroni + Tuna	5	4	1	0	0	0	0	0	0	0	0	0	4	0	4	4	None
Orange Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Orange Marmalade	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Palm Springs Gelatin	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Pimento	54	3	7	8	3	4	3	5	1	1	2	1	16	56	1	55	None
Pimento Cheese	13	0	3	1	0	0	1	0	1	2	0	0	5	13	3	10	None
Potato	282	176	50	14	6	3	4	1	1	1	0	2	24	247	8	239	None
Potato + Egg	10	3	4	0	0	0	0	0	0	1	0	0	2	13	0	13	None
Raisin + Carrot + Celery	1	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	Clostridium species - 1 Negative
Raspberry Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Spring	2	0	0	0	0	0	0	0	0	0	1	1	2	0	2	0	Clostridium species - 2 Negative
Tossed	6	5	0	1	0	0	0	0	0	0	0	0	0	5	0	5	None

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g												Coliforms/g													
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	
SALADS (Cont)																											
Tropical Fruit Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	0
Tuna	23	14	4	0	1	0	0	2	1	0	0	0	1	23	18	3	0	1	0	0	0	0	0	0	0	0	1
Tuna-Macaroni	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Waldorf	9	7	2	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0	
Wild Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
MISCELLANEOUS PRODUCTS																											
Beef + Cheese Enchilada	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Beef Burrito	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Beef Cooked	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	
Beef Enchilada	7	7	0	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0	
Beef Gravy	0													0													
Brunswick Stew	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Chicken Egg Roll	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Chow Mein	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Coating Material for Shrimp	0																										
Coconut	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Coconut Milk	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Cooked Corned Beef	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Cooked Pastrami	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Flour	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Food Bar	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Macaroni + Beef in Tomato Sauce	1	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Mace	1	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Mustard	4	4	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	
Oatmeal	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Olives Ripe	4	3	1	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Breading	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Egg Rolls	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Spaghetti + Meat Spaghetti + Meat Balls	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	0	
Meat Balls	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
1 Number																											

1 Number

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS		
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N		POS	NEG
SALADS (Cont)																
Tropical Fruit Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Tuna	1	1	0	0	0	0	0	0	0	0	0	0	19	1	18	None
Tuna-Macaroni	1	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Waldorf	7	6	0	1	0	0	0	0	0	0	0	0	1	0	1	None
Wild Strawberry Parfait	1	0	1	0	0	0	0	0	0	0	0	0	0	-	-	None
MISCELLANEOUS PRODUCTS																
SALADS (Cont)																
Beef + Cheese Enchilada	1	1	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Beef Burrito	0					Not Tested							0	-	-	None
Beef Cooked	0					Not Tested							1	0	1	None
Beef Enchilada	0					Not Tested							0	-	-	Pathogens - 7 Negative
Beef Gravy	0					Not Tested							0	-	-	Pathogens - 1 Negative
Brunswick Stew	1	0	3	0	0	0	0	0	0	0	0	0	1	0	1	None
Chicken Egg Roll	2	0	0	0	2	0	0	0	0	0	0	0	0	-	-	Pathogens - 2 Negative
Chow Mein	0					Not Tested							0	-	-	None
Coating Material for Shrimp	0					Not Tested							1	0	1	None
Coconut	1	0	1	0	0	0	0	0	0	0	0	0	0	-	-	None
Coconut Milk	0					Not Tested							1	0	1	None
Cooked Corned Beef	0					Not Tested							1	0	1	None
Cooked Pastrami	0					Not Tested							1	0	1	None
Flour	0					Not Tested							0	-	-	Pathogens - 1 Negative
Food Bar	0					Not Tested							0	-	-	None
Macaroni + Beef in Tomato Sauce	0					Not Tested							1	0	1	Pathogens - 1 Negative
Mace	1	0	0	0	0	1	0	0	0	0	0	0	0	-	-	None
Mustard	4	4	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Oatmeal	1	0	0	0	0	0	0	0	0	0	0	1	0	-	-	None
Olives Ripe	0					Not Tested							0	-	-	Pathogens - 4 Negative
Shrimp Breading	0					Not Tested							3	0	3	None
Shrimp Egg Roll	2	2	0	0	0	0	0	0	0	0	0	0	0	-	-	None
Spaghetti + Meat	0					Not Tested							1	0	1	None
Spaghetti + Meat Balls	0					Not Tested							1	0	1	None
1 Number																

TABLE 28: Microbiological Results of Analyzing Beef

FOOD ITEM	N ¹	Standard Plate Count x 1000/g																Coliforms/g									
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100- 100	>100	N	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100- 100	>100	
BEEF																											
Beef	0													0													
Beef + Gravy	0																										
Beef Dried	0																										
Carcass Trim	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	
Chili	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	
Chili Meat	21	5	4	2	2	3	0	0	1	0	0	0	4	21	13	2	2	0	0	0	0	1	0	1	0	2	
Chip Steak	3	1	1	0	0	1	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	0	
Chipped Beef	0																										
Chopped Beef	0																										
Combed	2	2	0	0	0	0	0	0	0	0	0	0	0	0													
Cube Steak	84	44	16	10	1	2	2	0	0	1	0	0	8	87	61	9	2	3	2	2	1	1	0	0	0	6	
BEEF																											
Extra Lean Ground	9	7	2	0	0	0	0	0	0	0	0	0	0	9	9	0	0	0	0	0	0	0	0	0	0	0	
Fondue Meat	2	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0	0	0	0	
Ground	448	115	76	39	41	19	18	13	11	9	6	11	90	446	228	42	19	8	9	15	3	7	3	6	3	103	
BEEF																											
Ground Bull	2	1	1	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Ground Chuck	13	2	2	0	2	1	0	1	0	0	0	0	1	13	5	0	1	2	0	0	0	0	0	0	0	5	
Ground Frozen	5	4	1	0	0	0	0	0	0	0	0	0	0	5	3	1	0	1	0	0	0	0	0	0	0	0	
Ground Patties	9	4	1	1	0	2	0	1	0	0	0	0	0	9	6	3	0	0	0	0	0	0	0	0	0	0	
Ground Patties Frozen	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Ground Round	146	53	18	14	13	8	5	2	0	0	0	4	5	24	146	70	16	4	6	4	2	5	2	4	0	33	
BEEF																											
Ground Steak	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	
Ground with Added	5	1	0	1	0	0	0	2	0	1	0	0	1	5	0	0	0	0	0	0	2	0	0	0	0	3	
Soya																											

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N ¹	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS	
		3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	N	POS		NEG
BEEF															
Beef	0											1	1	0	Clostridium perfringens - 1 Isolate
Beef + Gravy	0											0	-	-	Alpha streptococcus - 1 Isolate
Beef Dried	0											0	-	-	Pathogens - 1 Negative
Carcass Trim	0											1	1	0	Pathogens - 1 Negative
Chili	0											0	-	-	None
Chili Meat	0											2	1	1	None
Chip Steak	0											0	-	-	None
Chipped Beef	0											0	-	-	Pathogens - 1 Negative
Chopped Beef	0											0	-	-	Pathogens - 7 Negative
Corned	0											0	-	-	None
Cube Steak	0											11	8	3	Enterobacter cloacae - 2 Isolates
															Enterobacter hafniae - 1 Isolate
															Citrobacter freundii - 1 Isolate
															Staphylococcus aureus - 2 Isolates
															Pseudomonas aeruginosa - 1 Isolate
															Bacillus species - 1 Isolate
															Pathogens - 5 Negative
Extra Lean Ground	0											3	1	2	None
Fondue Meat	0											0	-	-	None
Ground	0											146	67	79	Staphylococcus aureus - 8 Isolates
															Enterobacter cloacae - 12 Isolates
															Enterobacter agglomerans - 1 Isolate
															Enterobacter aerogenes - 2 Isolates
															Enterobacter hafniae - 4 Isolates
															Pseudomonas aeruginosa - 2 Isolates
															Streptococcus species - 1 Isolate
															Citrobacter freundii - 6 Isolates
															Klebsiella pneumonia - 7 Isolates
															Bacillus species - 1 Isolate
															Clostridium haemolyticum - 1 Isolate
															Corynebacterium xerosis - 1 Isolate
															Acinetobacter calcoaceticus - 1 Isolate
															Serratia liquefaciens - 1 Isolate
Ground Bull	0											2	0	2	None
Ground Chuck	0											4	3	1	None
Ground Frozen	0											5	0	5	Pathogens - 1 Negative
Ground Patties	0											2	0	2	Fecal streptococci - 2 Isolates
Ground Patties Frozen	0											2	0	2	None
Ground Round	0											46	23	23	Enterobacter cloacae - 5 Isolates
															Pseudomonas aeruginosa - 1 Isolate
															Enterobacter agglomerans - 1 Isolate
															Staphylococcus aureus - 4 Isolates
															Streptococcus species - 2 Isolates
															Enterobacter aerogenes - 1 Isolate
															Enterobacter hafniae - 3 Isolates
															Citrobacter freundii - 3 Isolates
															Klebsiella pneumonia - 2 Isolates
															Pseudomonas fluorescens - 1 Isolate
Ground Steak	0											0	-	-	None
Ground with Added	0											5	1	4	None
Soya	0														None

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g															
		3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 100	>100	N	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 100	>100			
BEEF																											
Hamburger	278	45	34	26	22	8	12	16	6	2	2	2	99	275	92	27	19	4	11	8	7	9	5	7	3	83	
Hamburger Patties	20	6	3	4	2	1	0	0	0	0	0	0	4	20	8	5	2	0	1	0	0	0	0	1	1	2	
Lean Ground	234	61	50	31	9	16	11	11	4	2	3	4	32	236	116	32	10	6	6	5	5	2	2	4	2	46	
Liver	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Meat Chilled	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Meat Loaf	0													0													
Patties	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Porterhouse Steak	1	0	0	0	1	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0	
Roast	4	4	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Roast Cooked	0													0													
Sirloin Steak	5	5	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	0	
Soy Protein	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Special Cut	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
Steaks Dely Raw	0													0													
Stew Meat	55	30	10	2	5	3	0	2	0	1	0	0	2	56	40	7	1	1	1	0	1	1	0	0	1	3	
Swiss Steak	29	17	8	2	1	0	0	0	0	0	0	0	1	29	19	5	0	0	0	1	0	0	0	0	0	4	
Taco Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	
1		Number																									

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS			
	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100		>100	N	POS
BEEF																
Hamburger	0						Not Tested							85	46	39
																Staphylococcus aureus - 4 Isolates Enterobacter aerogenes - 1 Isolate Enterobacter hafniae - 4 Isolates Citrobacter freundii - 7 Isolates Klebsiella pneumoniae - 9 Isolates Bacillus species - 1 Isolate Enterobacter cloacae - 14 Isolates Citrobacter diversus - 1 Isolate Pseudomonas fluorescens - 1 Isolate Proteus mirabilis - 1 Isolate Enterobacter agglomerans - 1 Isolate Pseudomonas species - 1 Isolate None
Hamburger Patties	-						Not Tested							5	5	0
Lean Ground	0						Not Tested							88	28	60
																Pasteurella ureae - 1 Isolate Enterobacter cloacae - 3 Isolates Pseudomonas aeruginosa - 2 Isolates Enterobacter agglomerans - 1 Isolate Staphylococcus aureus - 9 Isolates Enterobacter hafniae - 1 Isolate Clostridium freundii - 2 Isolates Klebsiella pneumoniae - 2 Isolates None
Liver	0						Not Tested							1	0	1
Meat Chilled	0						Not Tested							1	0	1
Meat Loaf	0						Not Tested							0	-	-
Patties	0						Not Tested							1	1	0
Porterhouse Steak	0						Not Tested							0	-	-
Roast	0						Not Tested							3	1	2
																Clostridium perfringens - 1 Isolate Pathogens - 1 Negative Pathogens - 1 Negative Pathogens - 1 Negative Pathogens - 1 Negative one
Roast Cooked	0						Not Tested							0	-	-
Sirloin Steak	0						Not Tested							3	0	3
Soy Protein	0						Not Tested							1	1	0
Special Cut	0						Not Tested							0	-	-
Steaks Dehy Raw	0						Not Tested							0	-	-
Stew Meat	0						Not Tested							8	4	4
																Pathogens - 3 Negative Enterobacter cloacae - 1 Isolate Enterobacter hafniae - 1 Isolate Citrobacter freundii - 1 Isolate Staphylococcus aureus - 1 Isolate Pseudomonas fluorescens - 1 Isolate Pseudomonas putida - 1 Isolate Bacillus species - 1 Isolate Staphylococcus aureus - 2 Isolates None
Swiss Steak	0						Not Tested							5	2	3
Taco Meat	0						Not Tested							0	-	-
1 Number																

TABLE 29: Microbiological Results of Analyzing Products with High Standard Plate Counts

FOOD ITEM	N ¹	Standard Plate Count										Coliforms/g														
		3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	N	<3	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100	>100	
SPC x 10,000/g																										
Clams Fresh	53	13	15	7	5	5	1	1	2	1	0	1	2	53	37	5	1	0	0	0	0	0	1	0	0	9
Crab Meat Frozen	7	0	2	2	0	3	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0	0	0
Flounder Filets	65	27	18	7	4	3	1	2	0	0	0	1	3	65	62	2	0	0	0	1	0	0	0	0	0	0
Frozen	38	16	7	1	3	0	1	0	0	0	0	0	10	36	31	0	2	0	0	1	0	1	0	0	1	
Ham	0													0												
Pepperoni	15	1	6	1	1	2	1	0	1	1	0	0	1	15	9	2	2	1	0	0	0	0	1	0	0	0
Pizza (Type Unk)	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	
Sausage	11	0	7	1	0	0	0	2	0	0	0	0	1	11	0	8	2	0	0	1	0	0	0	0	0	
Turkey Ground																										
Frozen																										
SPC x 100,000/g																										
Bratwurst	23	12	2	3	0	1	0	0	0	0	0	0	5	23	18	0	0	1	0	0	0	0	0	0	0	4
Ham Sliced	65	51	2	2	2	0	0	0	1	0	0	0	6	66	48	0	1	1	1	0	1	0	0	0	0	14
Jalapeno Loaf	44	30	3	2	0	2	0	0	0	0	0	0	7	44	44	0	0	0	0	0	0	0	0	0	0	0
Meat Loaf Mix	16	5	0	3	0	1	2	0	0	0	0	0	6	17	4	0	0	0	0	1	0	0	0	0	0	12
SPC x 1,000,000/g																										
Carvelatwurst	20	3	6	4	1	0	0	0	0	1	0	0	5	18	18	0	0	0	0	0	0	0	0	0	0	0
Olive Loaf	36	8	4	2	0	1	2	2	0	1	1	2	12	36	36	0	0	0	0	0	0	0	0	0	0	0
Oysters Fresh	60	6	7	9	3	2	3	3	5	1	1	1	19	59	31	4	4	3	1	1	0	1	1	1	0	12
SPC x 10,000,000/g																										
Crab Whole Cooked	11	4	1	4	0	1	0	0	0	0	0	1	0	11	8	0	0	0	0	0	0	0	0	0	0	3
Crabmeat Fresh	5	1	2	0	0	0	2	0	0	0	0	0	0	5	4	0	0	0	0	0	0	0	0	0	0	1
Luncheon Meat	45	22	10	5	2	2	1	0	2	1	0	0	0	46	46	0	0	0	0	0	0	0	0	0	0	0
Old Fashioned Loaf	44	32	5	3	1	0	2	1	0	0	0	0	0	44	43	1	0	0	0	0	0	0	0	0	0	0
Pravus Fresh	50	4	8	6	2	6	5	4	2	1	2	1	9	50	42	0	1	0	0	1	0	0	0	0	1	5
Salmon Steak	7	0	1	1	0	1	1	0	0	0	0	2	1	7	4	0	2	0	0	0	0	0	0	0	0	1
Salmon Steak Fresh	30	6	4	1	1	3	2	0	3	2	1	0	7	30	22	0	0	0	0	0	0	0	0	0	0	8
Scallops Fresh	46	10	19	8	5	1	2	1	0	0	0	0	0	46	30	0	0	1	1	1	2	0	1	1	0	9
Shrimp Cooked	31	7	3	4	0	1	2	1	3	1	1	0	8	31	28	0	0	0	0	0	1	0	0	0	0	2
Sole Filets Frozen	48	2	2	4	3	1	1	2	2	1	0	2	28	48	44	1	1	0	1	0	0	1	0	0	0	0
1 Number																										

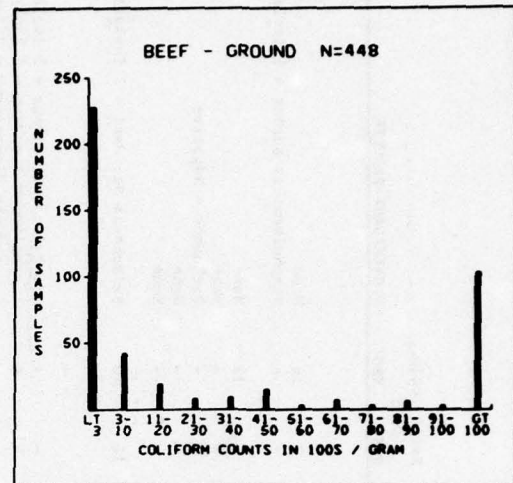
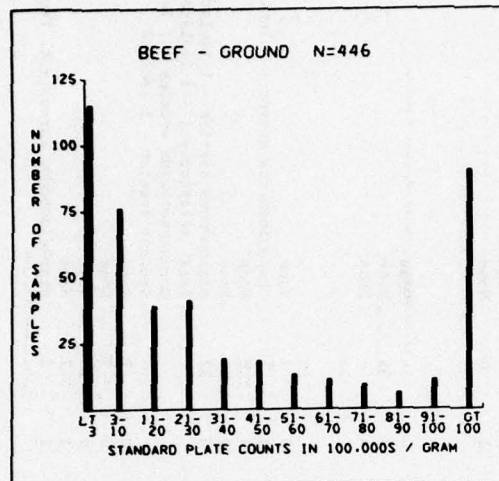
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TABLE 29: Microbiological Results of Analyzing Products with High Standard Plate Counts (Cont)

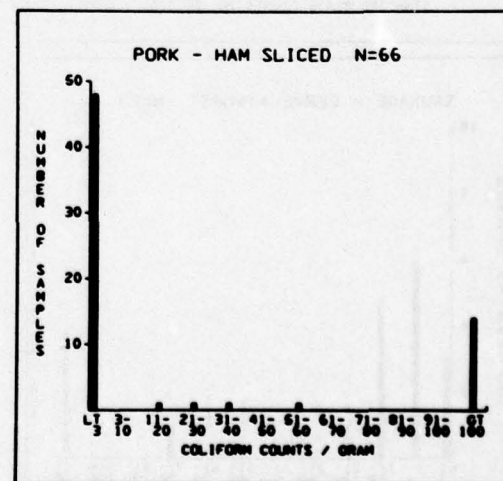
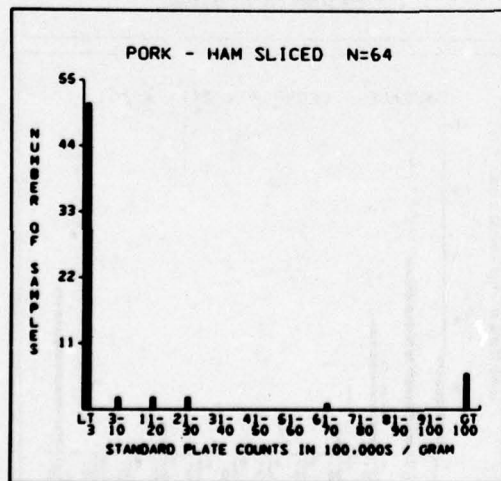
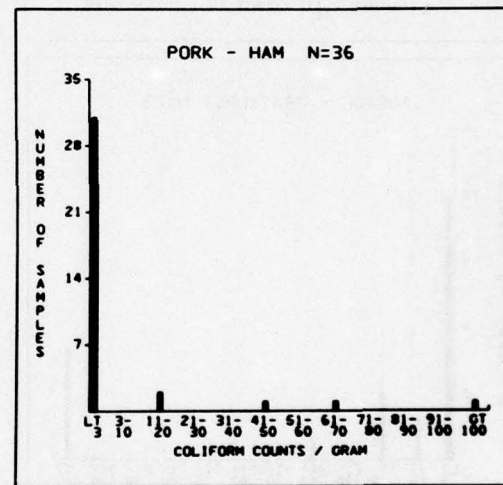
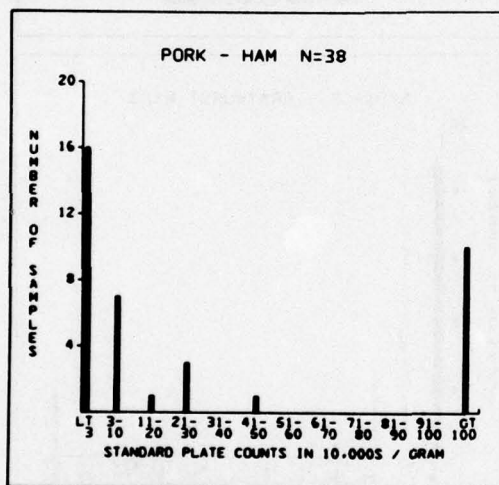
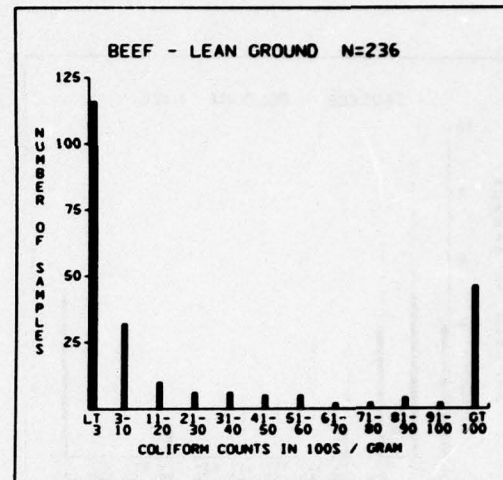
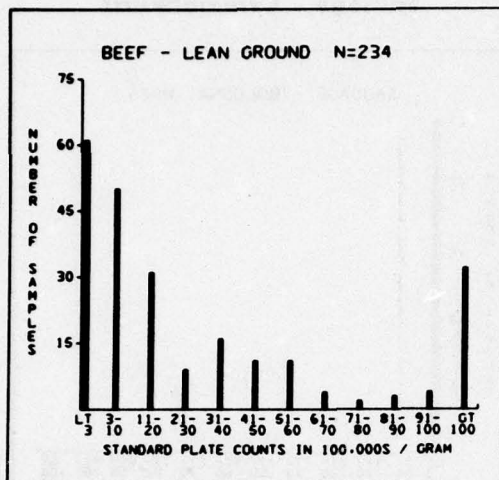
FOOD ITEM	N ¹	Yeast and Mold/g										Escherichia coli		SIGNIFICANT RESULTS
		3-11-21-31-41-51-61-71-81-91-100	20	30	40	50	60	70	80	90	100	POS	NEG	
SPC x 10,000/g														
Clams Fresh	0				Not Tested						16	2	14	None
Crab Meat Frozen	0				Not Tested						0	-	-	Staphylococcus aureus - 1 Isolate
Flounder Filets														
Frozen	0				Not Tested						13	1	12	None
Ham	0				Not Tested						5	1	4	None
Pepperoni	0				Not Tested						0	-	-	Pathogens - Negative
Pizza (Type Unk)	0				Not Tested						0	-	-	None
Sausage	0				Not Tested						0	-	-	None
Turkey Ground														
Frozen	0				Not Tested						11	11	0	Salmonella St. Paul - 1 Isolate
SPC x 100,000/g														
Bratwurst	0				Not Tested						0	-	-	Staphylococcus aureus - 1 Isolate
Ham Sliced	0				Not Tested						8	4	4	Staphylococcus aureus - 1 Isolate
														Pseudomonas fluorescens - 1 Isolate
														Pseudomonas putida - 1 Isolate
														Bacillus species - 1 Isolate
														Salmonella enteritidis - 1 Isolate
Jalapeno Loaf	0				Not Tested						0	-	-	None
Meat Loaf Mix	0				Not Tested						1	1	0	None
SPC x 1,000,000/g														
Cervelatwurst	0				Not Tested						0	-	-	None
Olive Loaf	0				Not Tested						36	0	36	None
Oysters Fresh	0				Not Tested						0	-	-	None
SPC x 10,000,000/g														
Crab Whole Cooked	0				Not Tested						7	0	7	None
Crabmeat Fresh	0				Not Tested						1	0	1	Staphylococcus aureus - 1 Isolate
Luncheon Meat	0				Not Tested						8	0	8	None
Old Fashioned Loaf	0				Not Tested						36	0	36	None
Prawns Fresh	0				Not Tested						12	0	12	Micrococcus species - 1 Isolate
														Fecal streptococci - 1 Isolate
														Corynebacterium species - 1 Isolate
														Proteus species - 1 Isolate
Salmon Steak	0				Not Tested						7	0	7	None
Salmon Steak Fresh	0				Not Tested						7	0	7	None
Scallops Fresh	0				Not Tested						15	0	15	None
Shrimp Cooked	0				Not Tested						3	1	2	None
Sole Filets Frozen	0				Not Tested						4	2	2	Staphylococcus aureus - 12 Isolates

1 Number

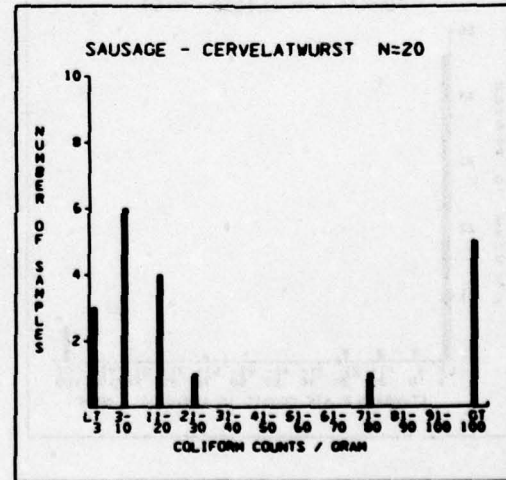
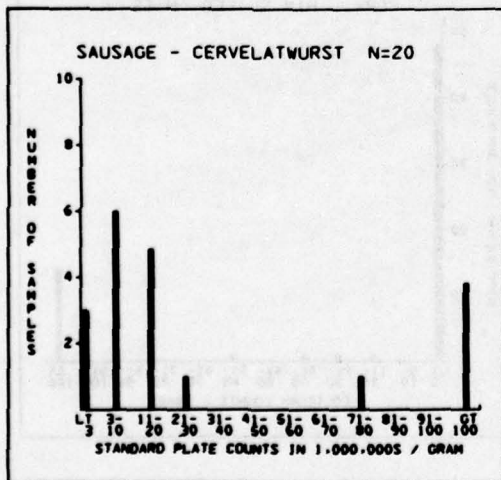
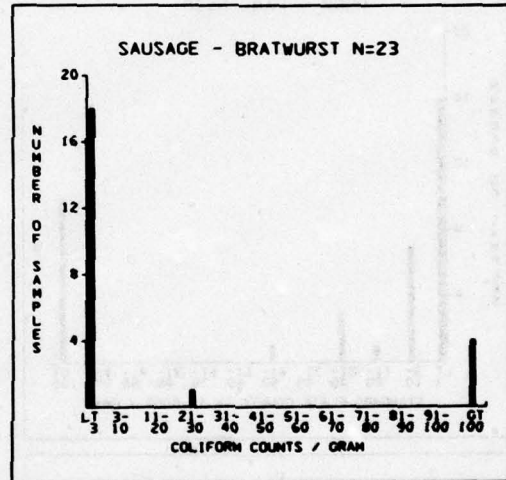
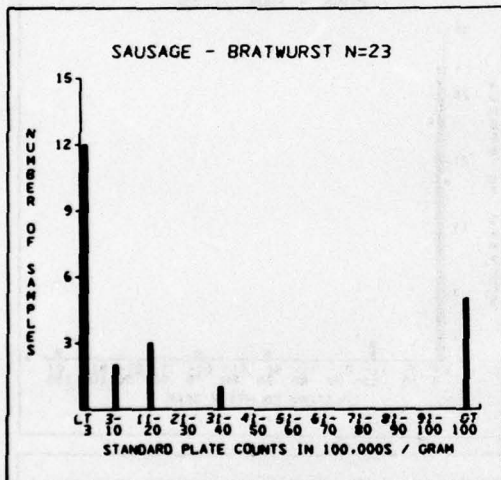
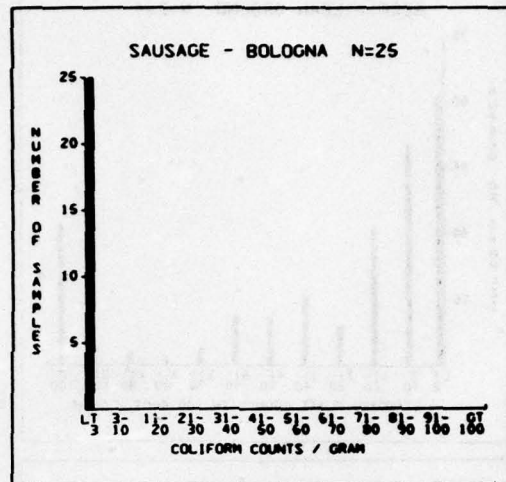
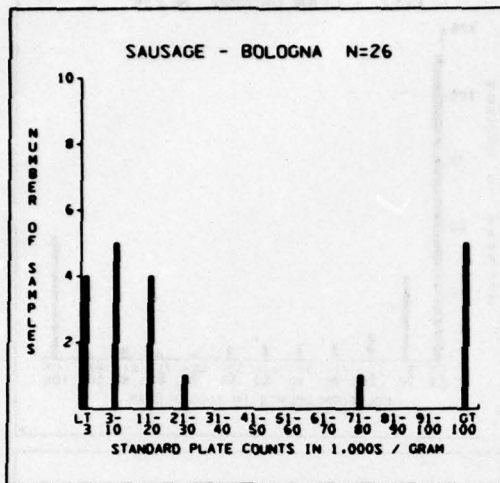
**Fig. 1 - Microbiological Results; Beef - Ground
Beef - Ground Round
Beef - Hamburger**



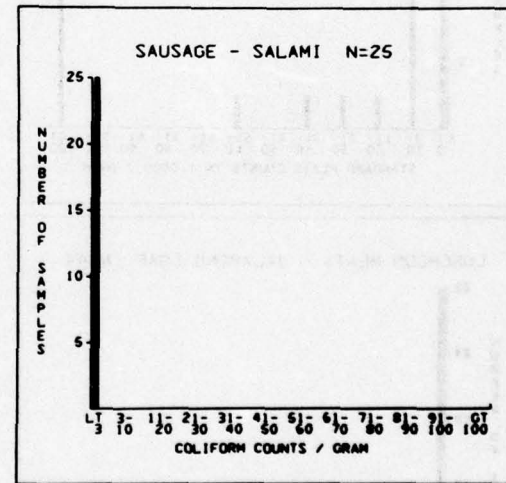
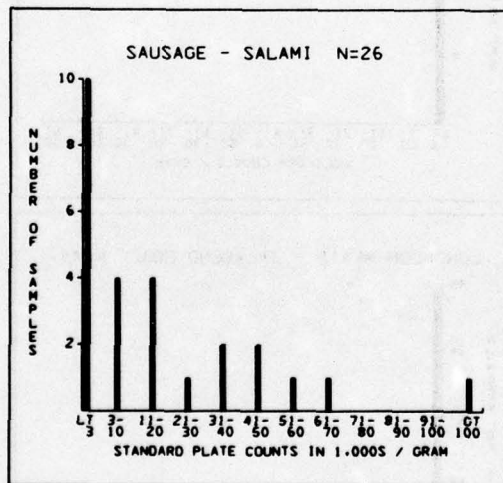
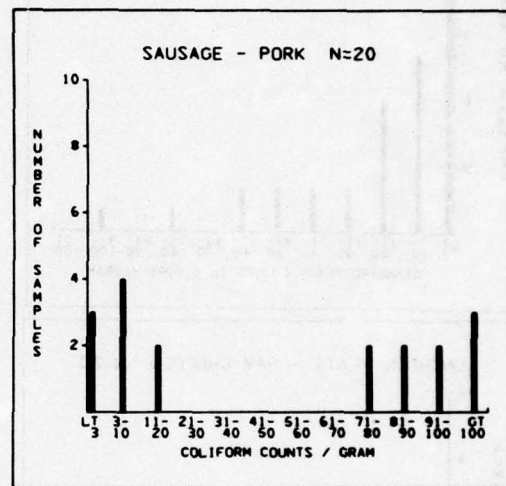
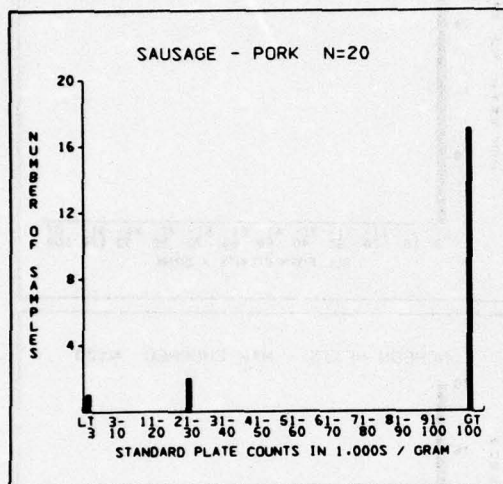
**Fig. 2 - Microbiological Results; Beef - Lean Ground
Pork - Ham
Pork - Ham Sliced**



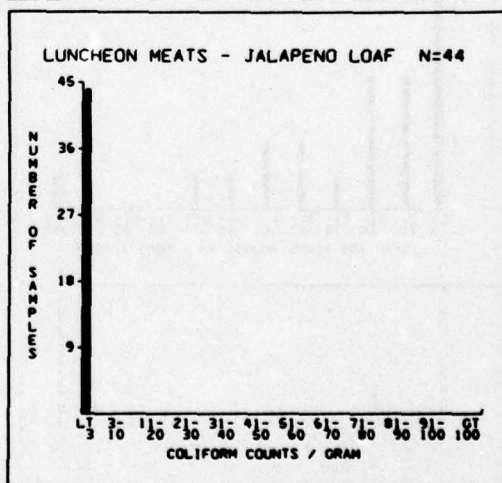
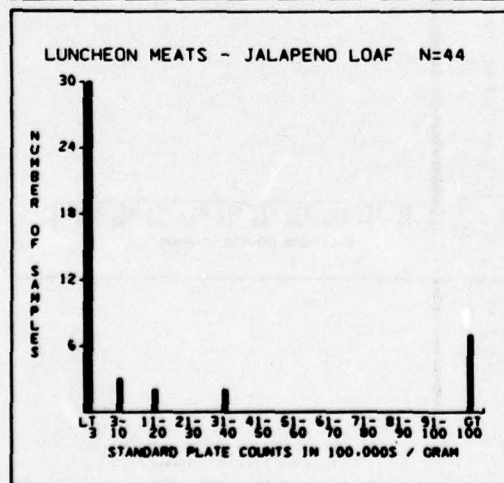
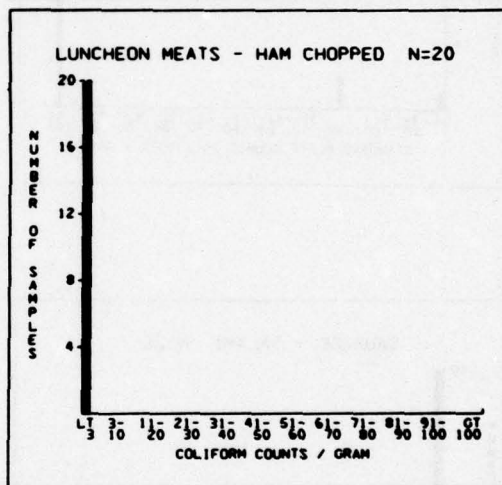
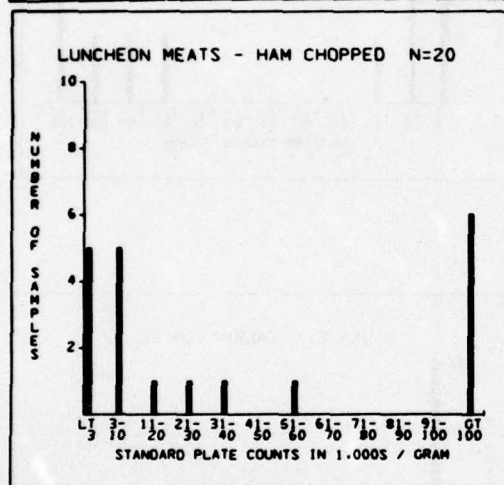
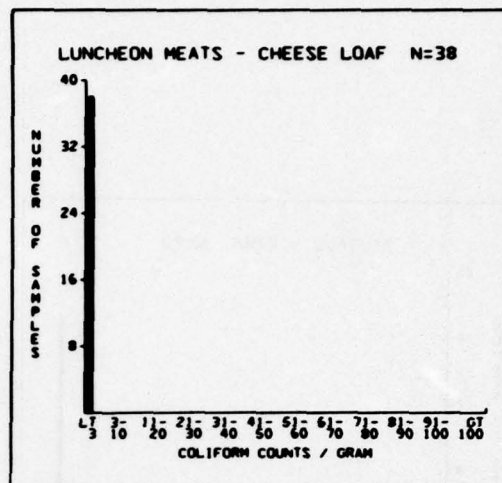
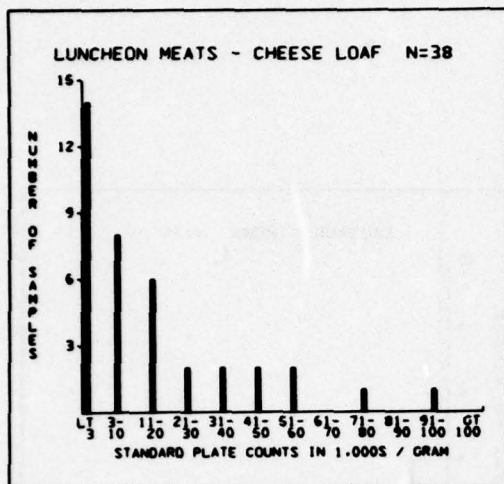
**Fig. 3 - Microbiological Results; Sausage - Bologna
Sausage - Bratwurst
Sausage - Cervelatwurst**



**Fig. 4 - Microbiological Results; Sausage - Pork
Sausage - Salami**



**Fig. 5 - Microbiological Results; Luncheon Meats - Cheese Loaf
Luncheon Meats - Ham Chopped
Luncheon Meats - Jalapeno Loaf**



**Fig. 6 - Microbiological Results; Luncheon Meats - Luncheon Meat
Luncheon Meats - Old Fashioned Loaf
Luncheon Meats - Olive Loaf**

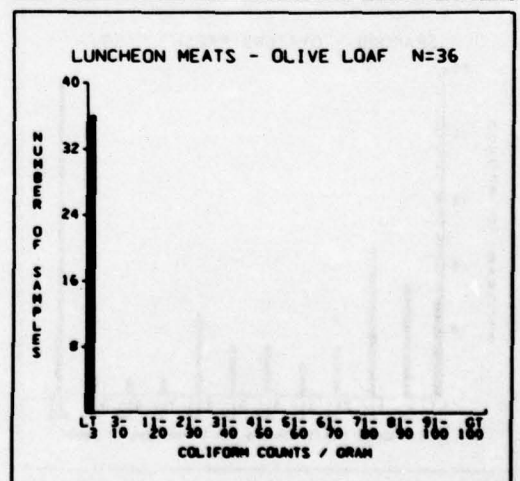
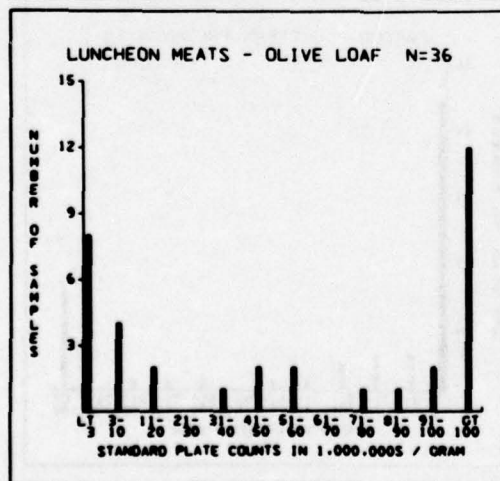
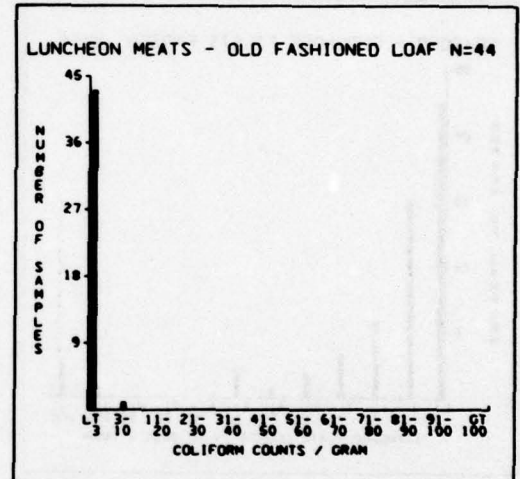
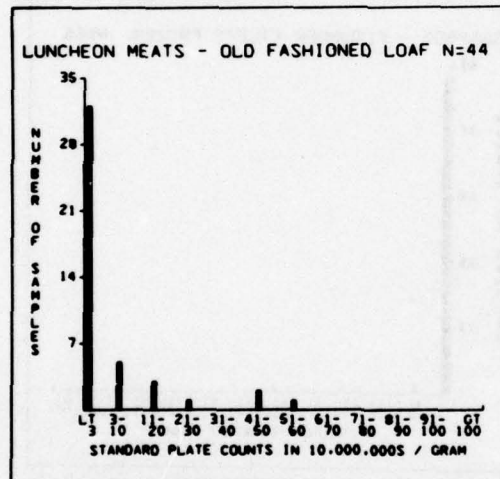
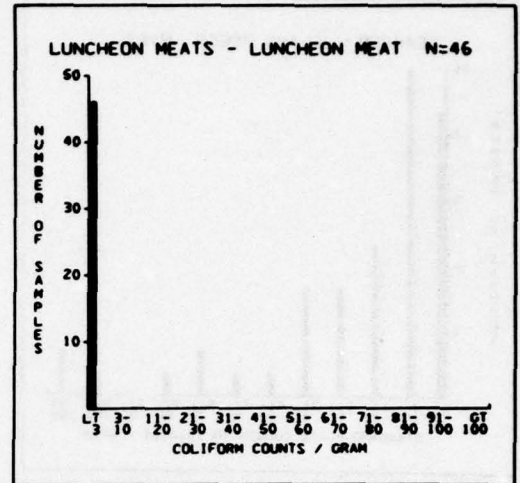
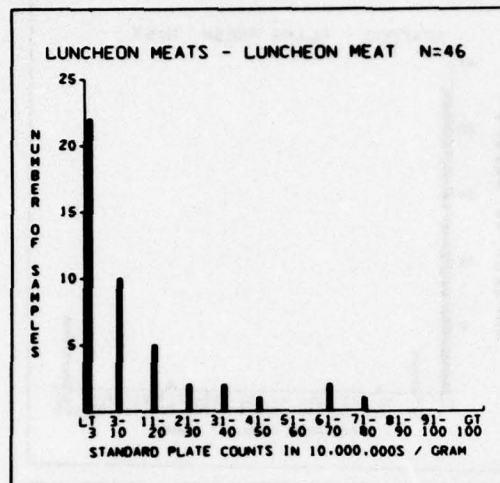


Fig. 7 - Microbiological Results; Seafood - Clams Fresh
Seafood - Flounder Filets Frozen
Seafood - Oysters Fresh

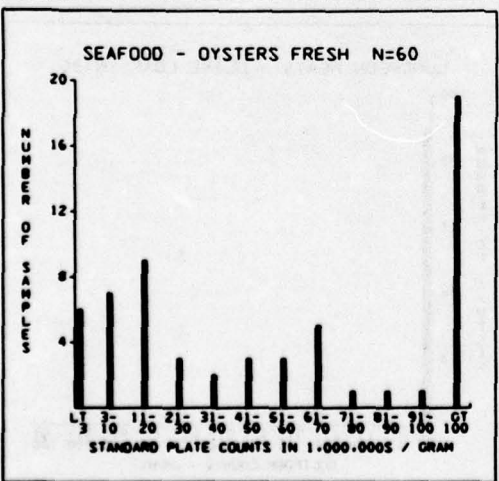
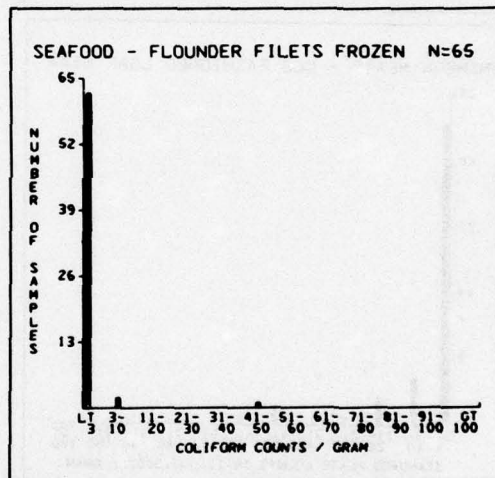
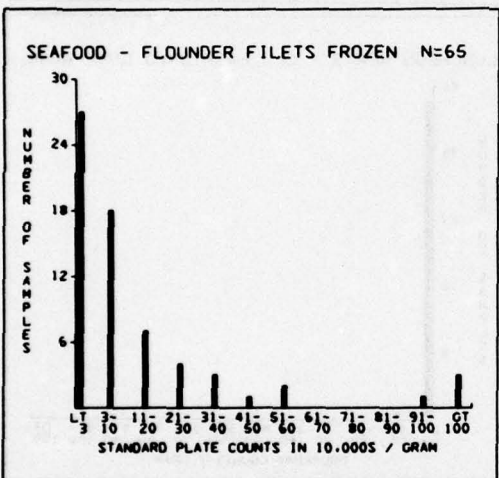
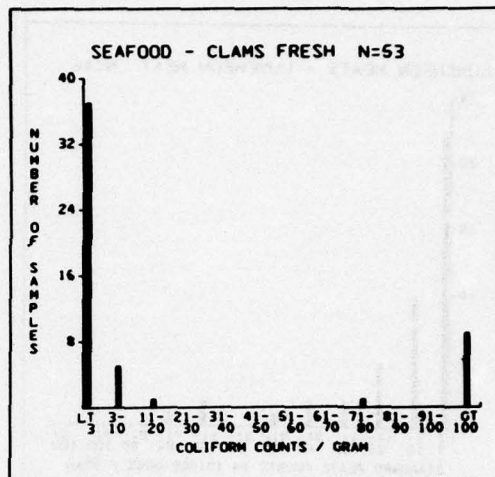
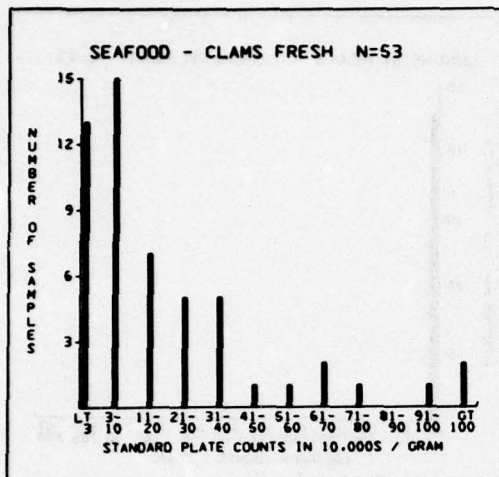
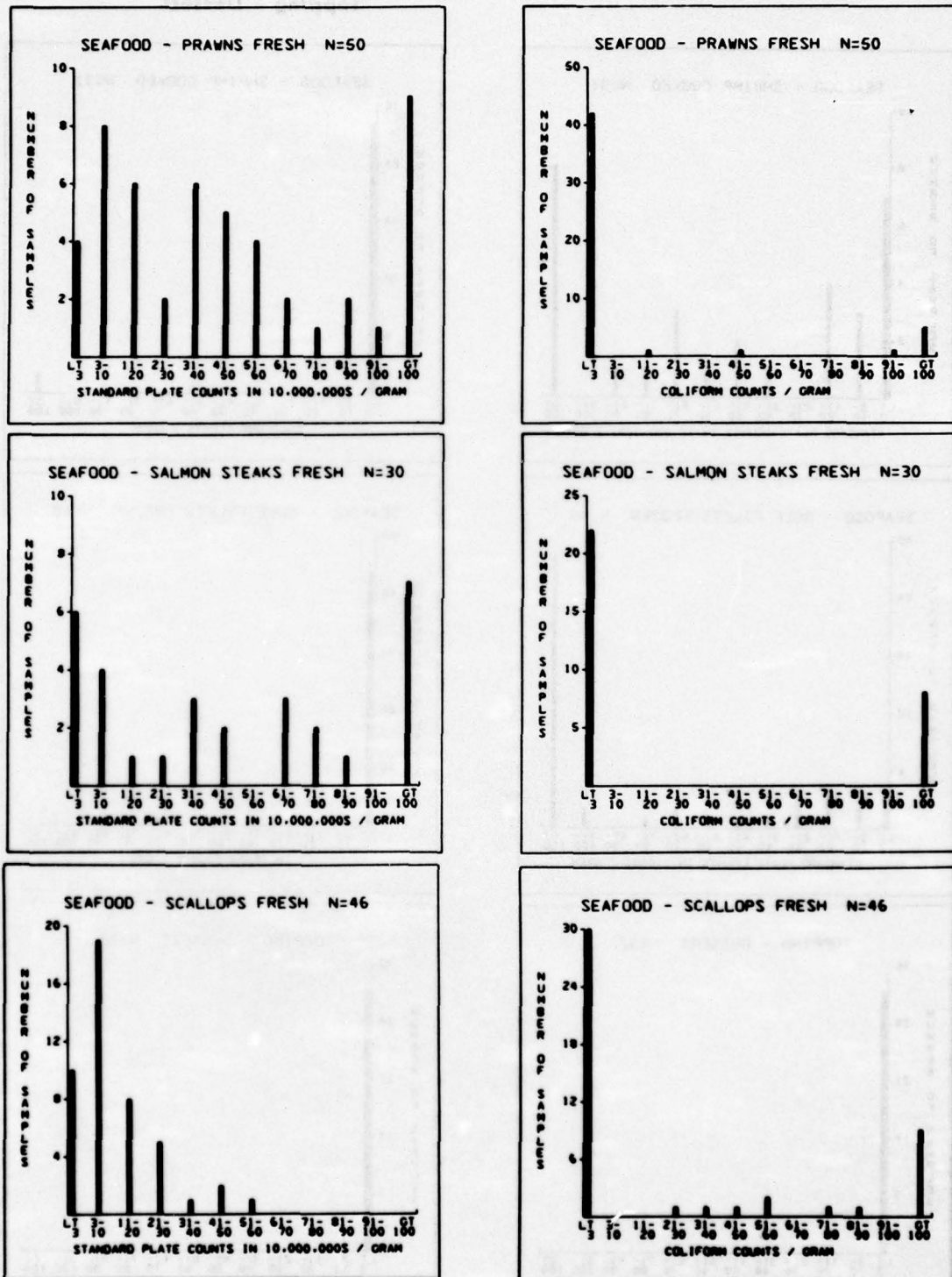
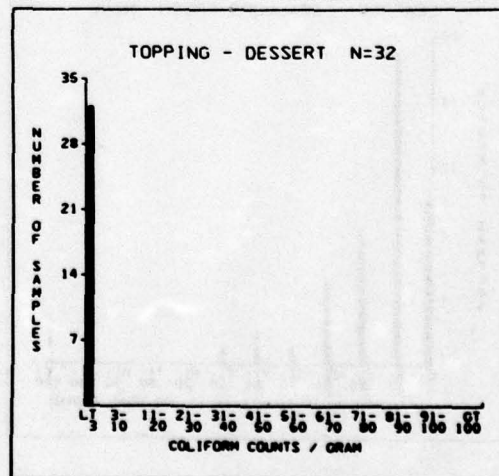
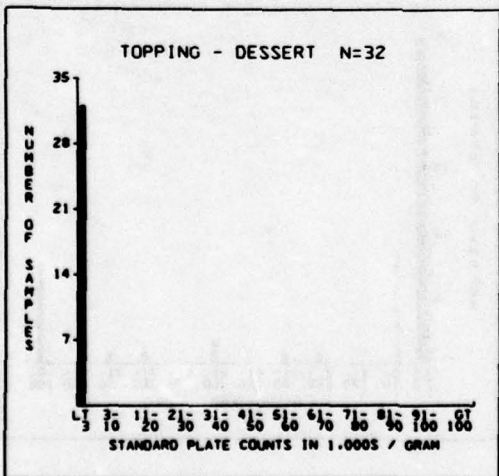
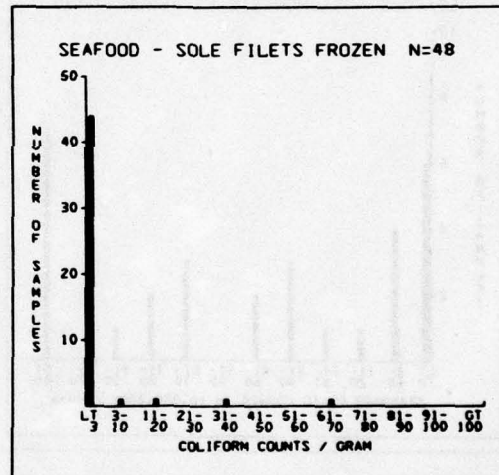
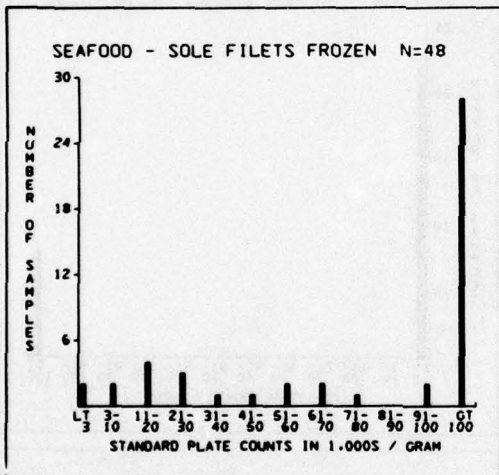
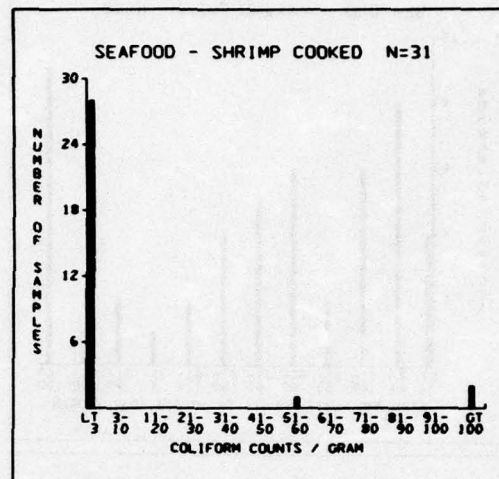
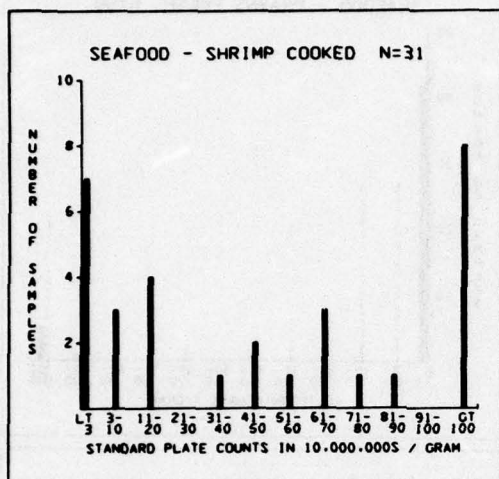


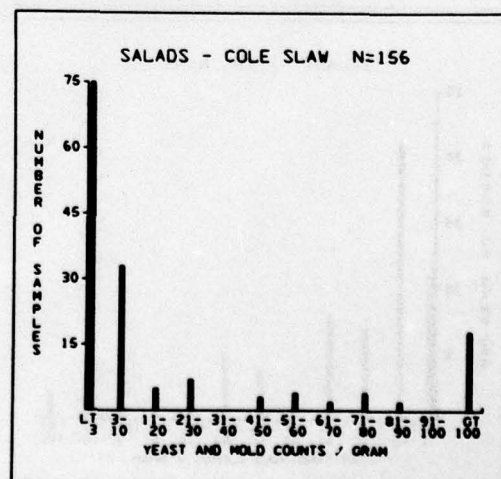
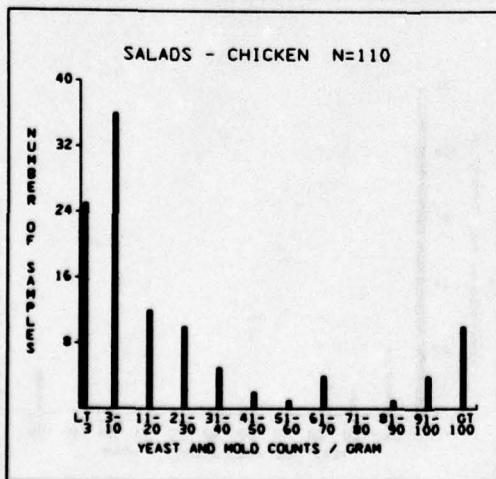
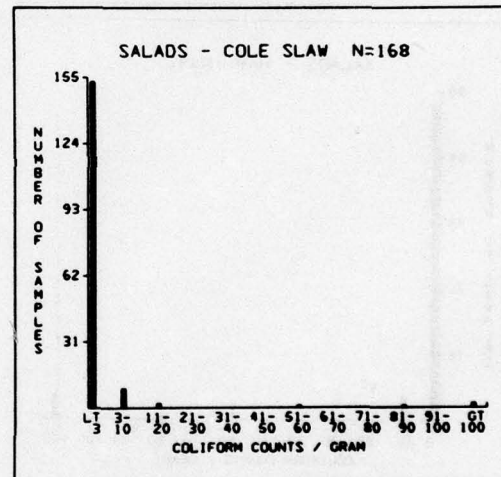
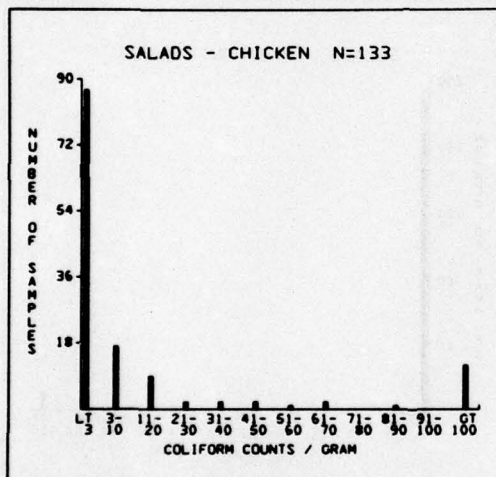
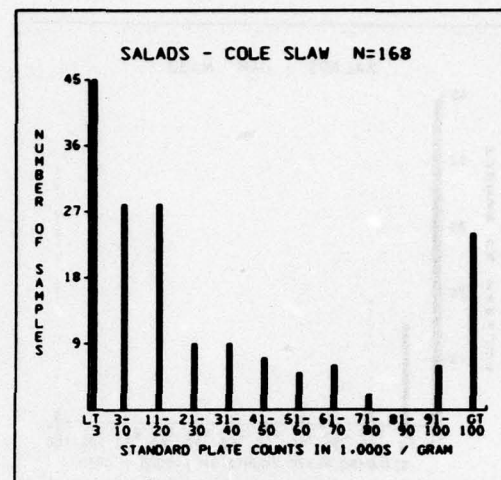
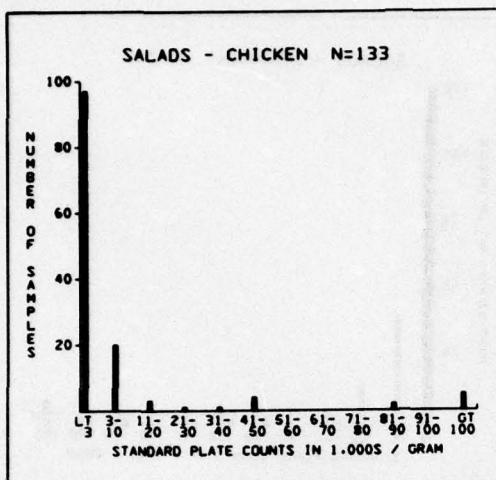
Fig. 8 - Microbiological Results; Seafood - Prawns Fresh
Seafood - Salmon Steak Fresh
Seafood - Scallops Fresh



**Fig. 9 - Microbiological Results; Seafood - Shrimp Cooked
Seafood - Sole Filets Frozen
Topping - Dessert**



**Fig. 10 - Microbiological Results; Salads - Chicken
Salads - Cole Slaw**



**Fig. 11 - Microbiological Results; Salads - Ham
Salads - Macaroni**

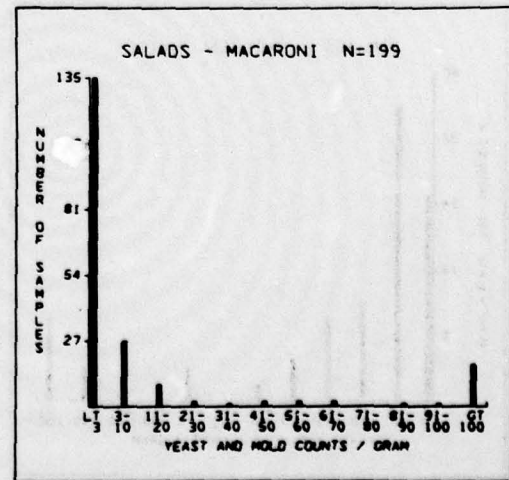
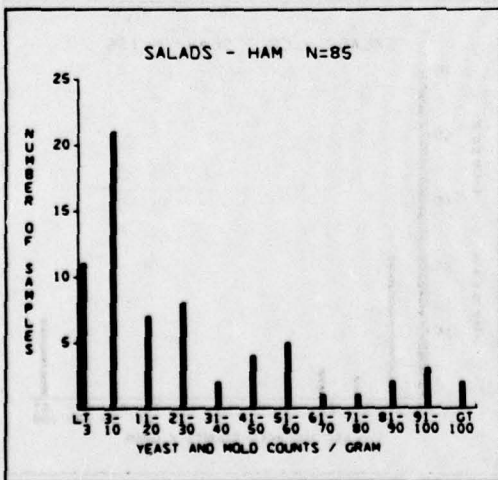
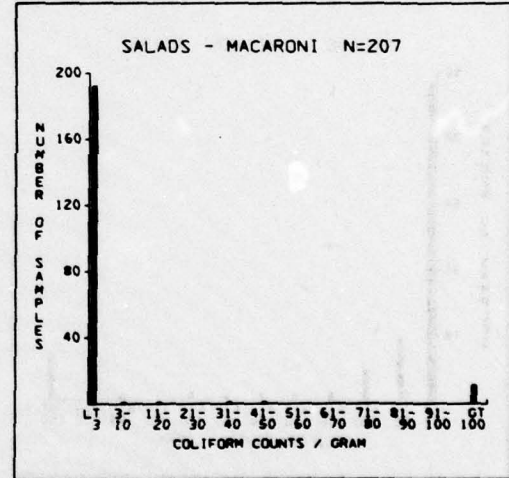
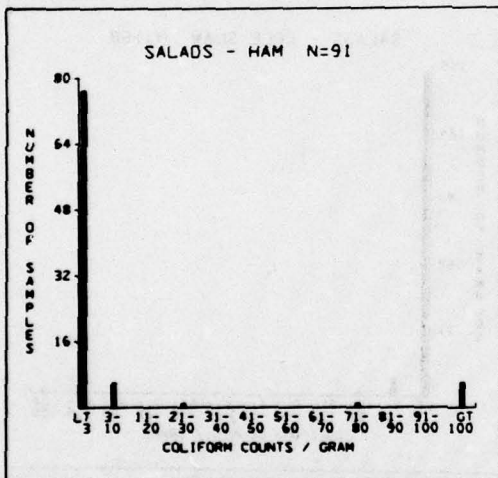
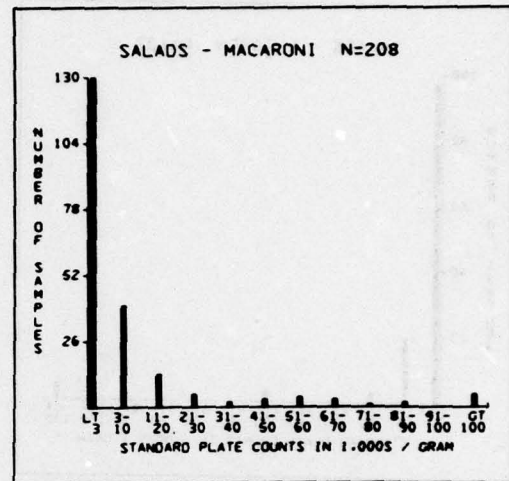
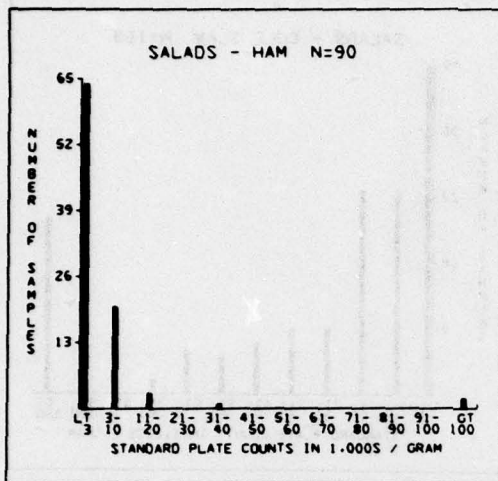
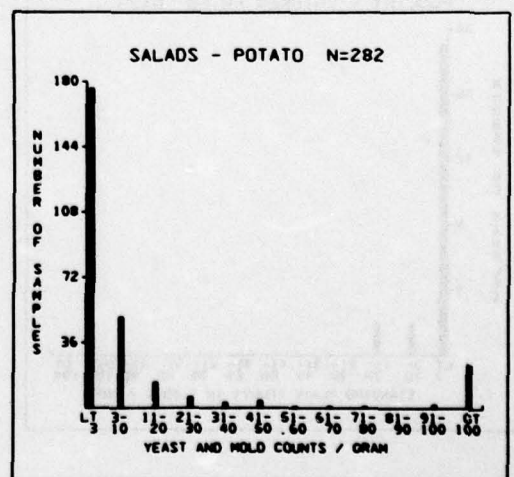
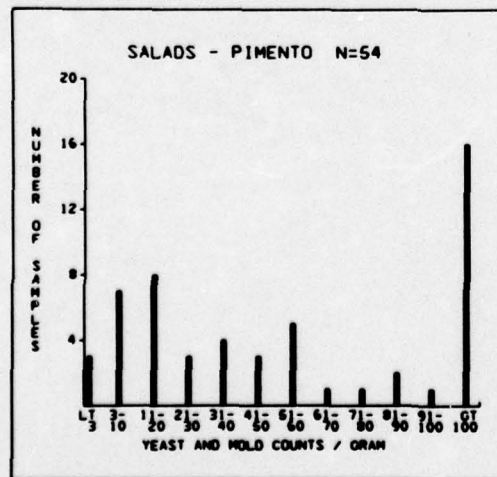
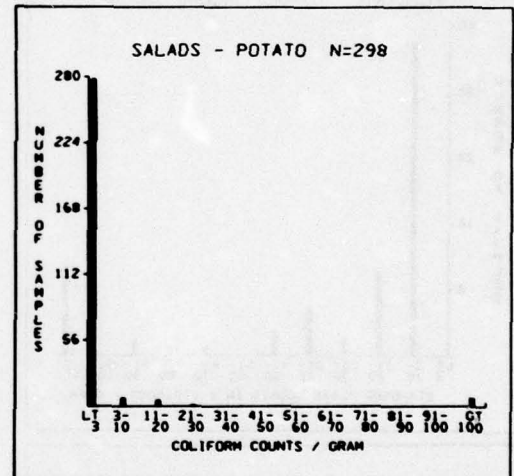
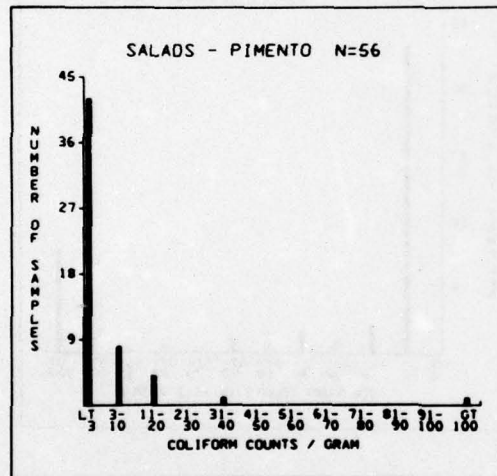
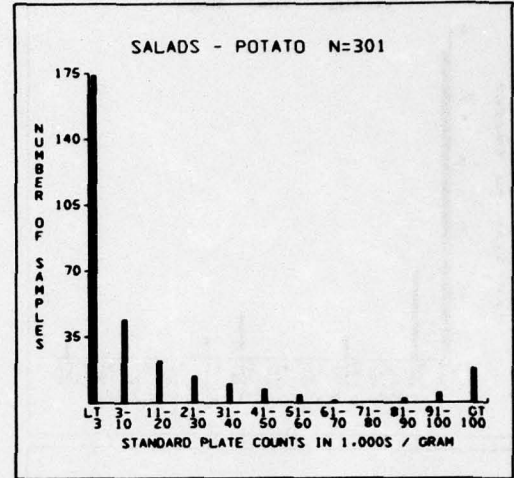
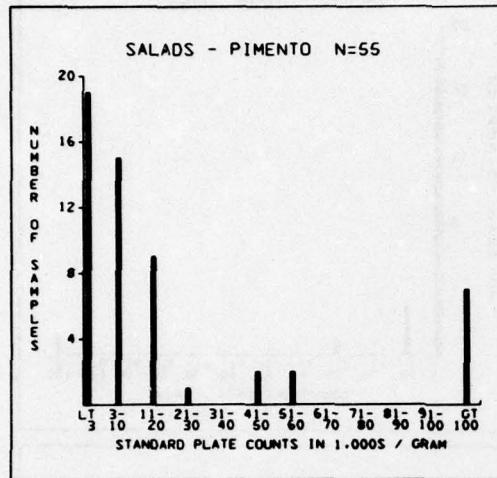
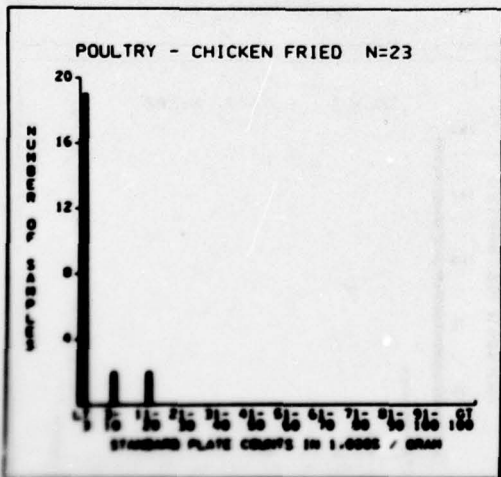
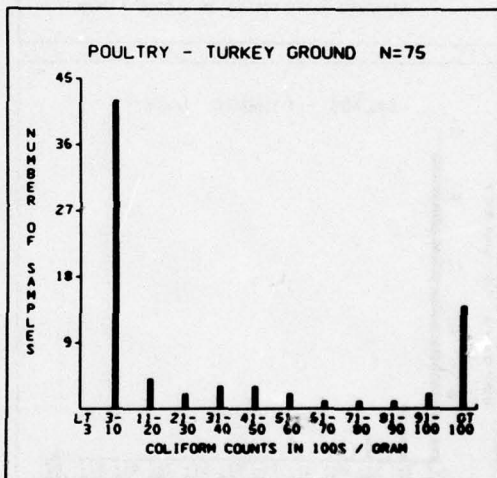
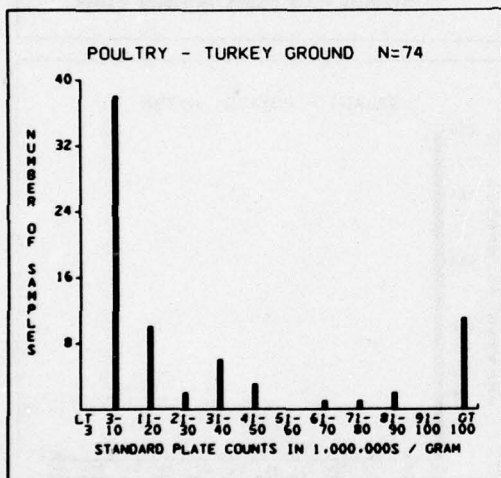
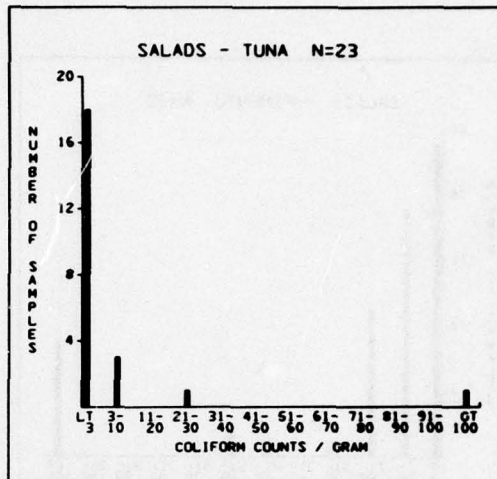
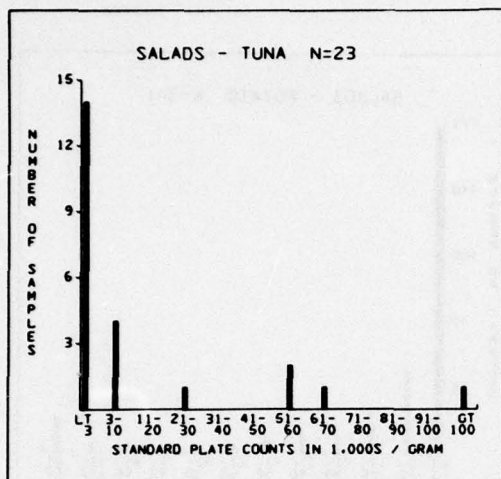


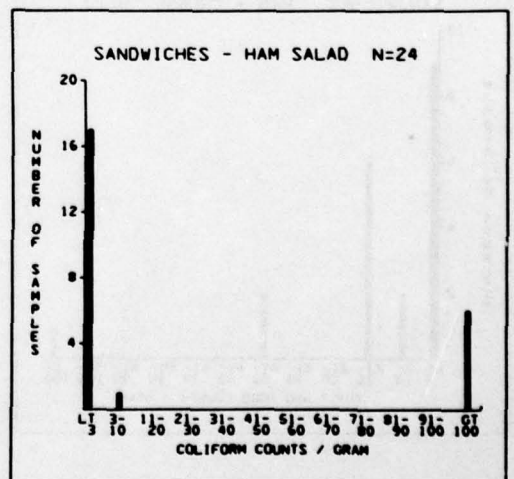
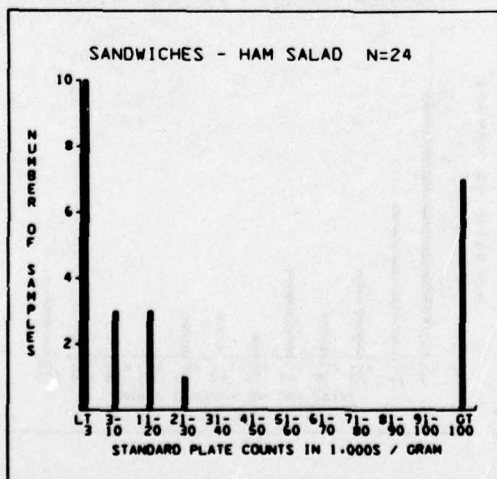
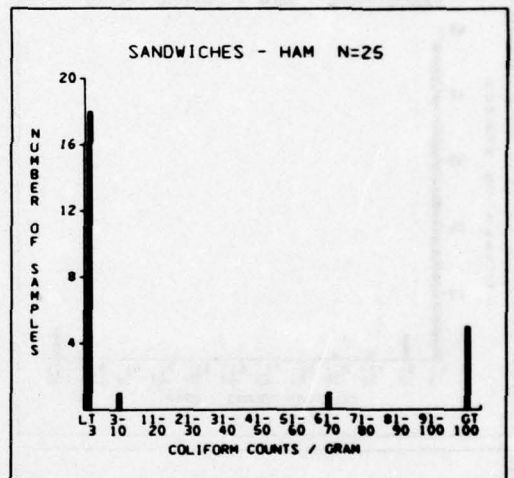
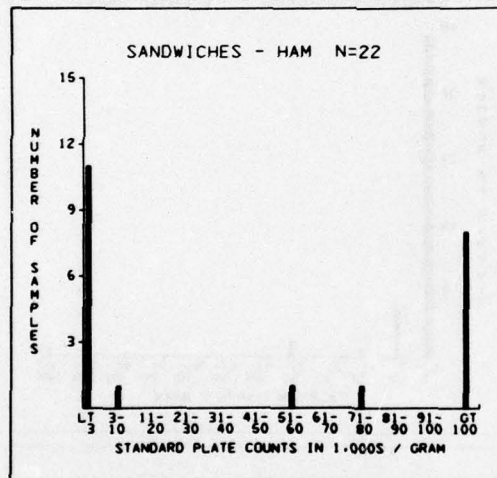
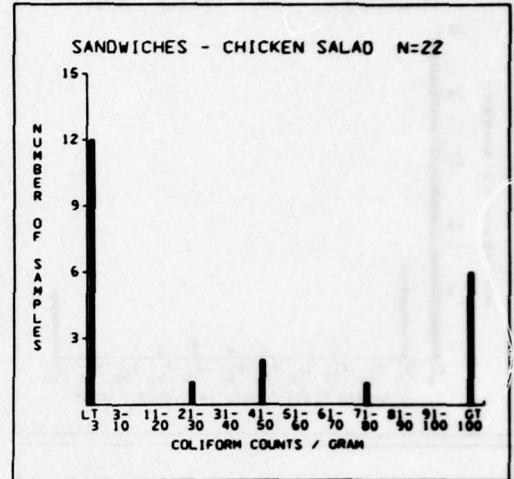
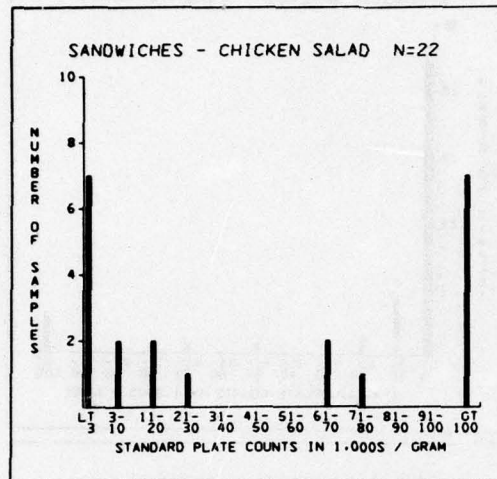
Fig. 12 - Microbiological Results; Salads - Pimento
Salads - Potato



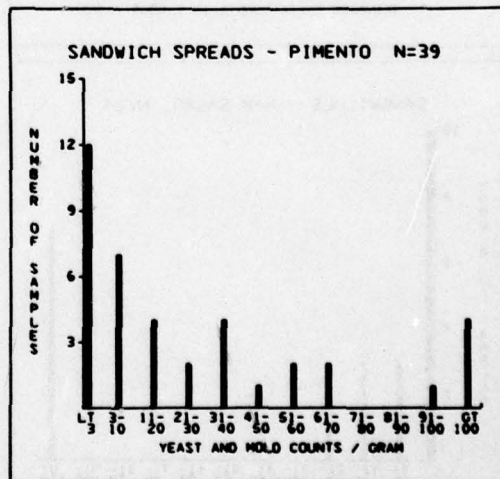
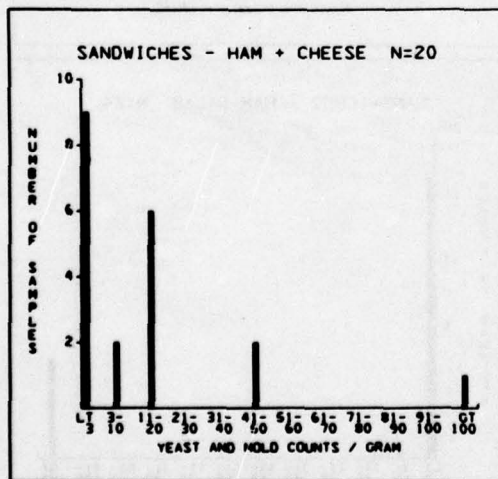
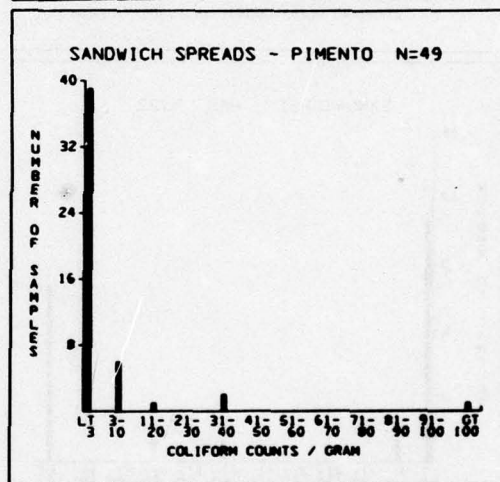
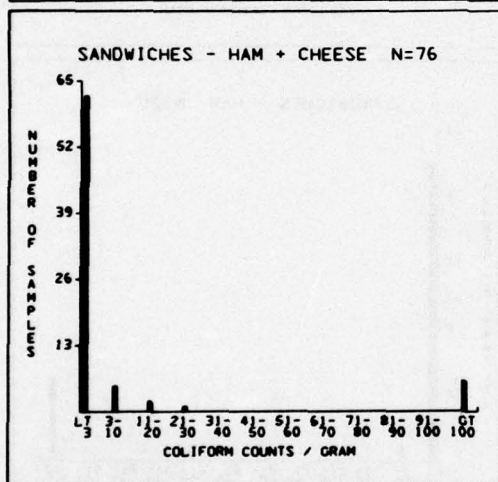
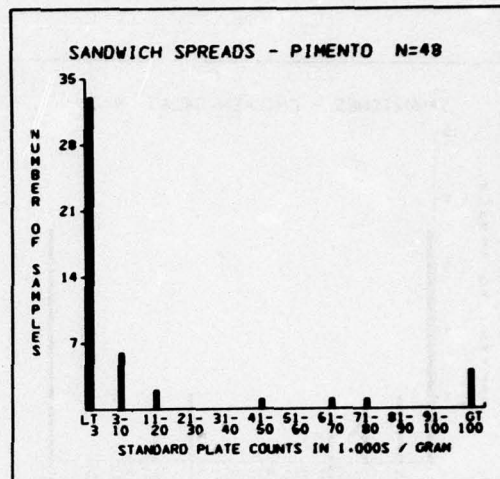
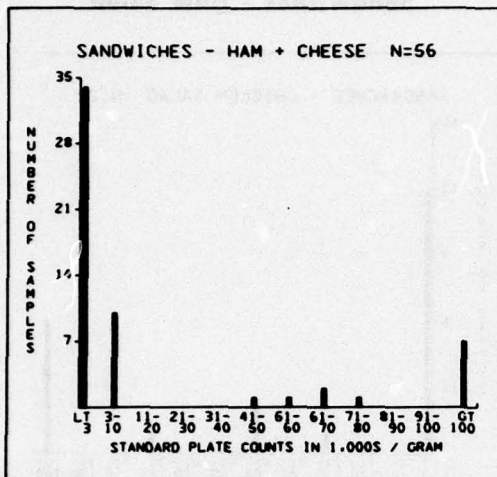
**Fig. 13 - Microbiological Results: Salads - Tuna
Poultry - Turkey Ground
Poultry - Chicken Fried**



**Fig. 14 - Microbiological Results; Sandwiches - Chicken Salad
Sandwiches - Ham
Sandwiches - Ham Salad**



**Fig. 15 - Microbiological Results; Sandwiches - Ham + Cheese
Sandwich Spreads - Pimento**



**Fig. 16 - Microbiological Results; Sandwiches - Roast Beef
Sandwiches - Tuna Salad**

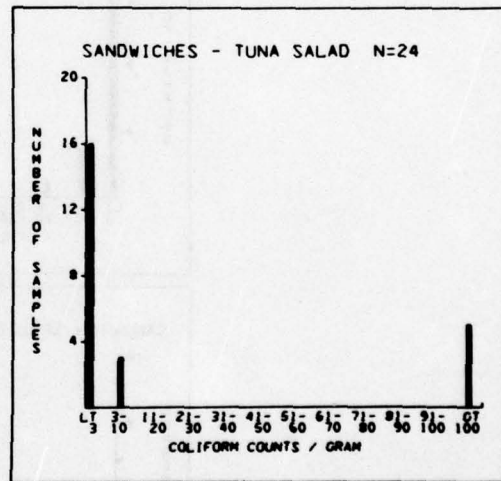
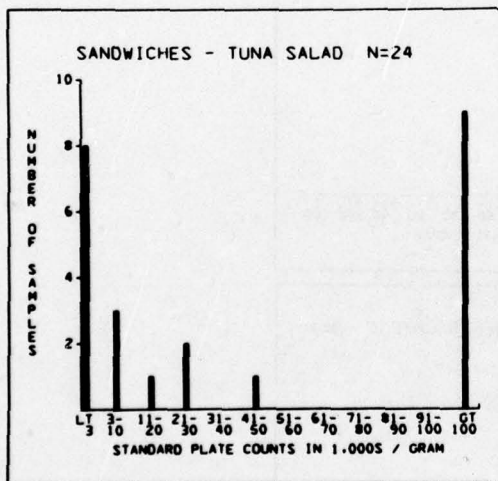
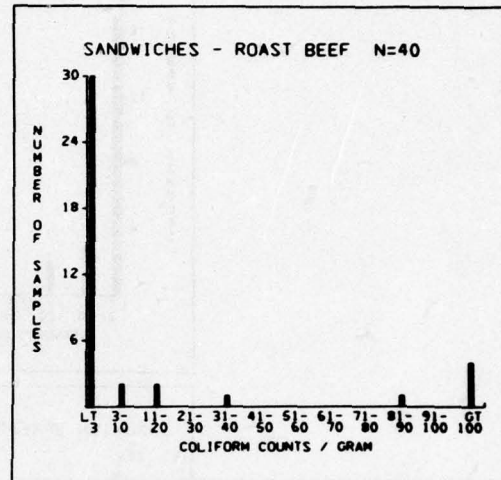
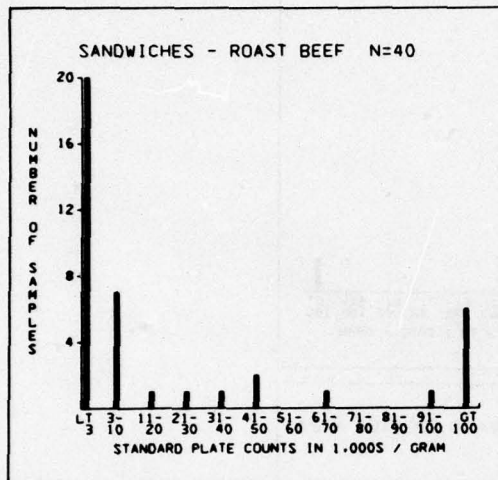
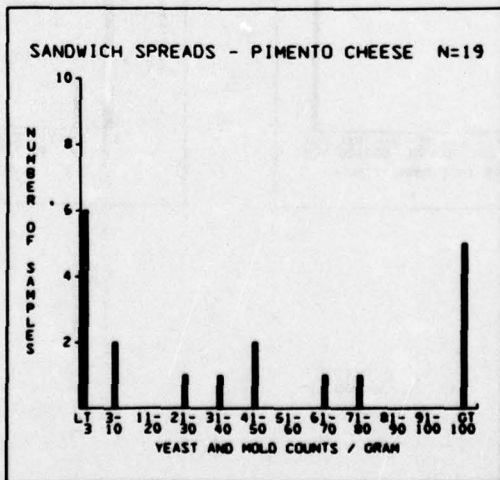
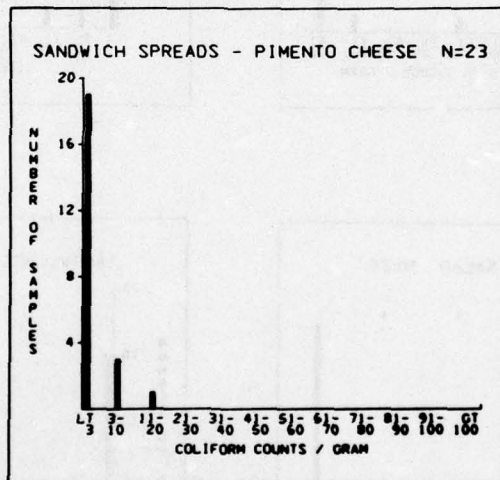
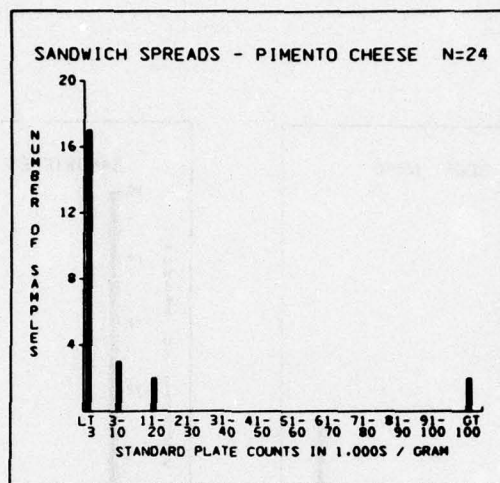


Fig. 17 - Microbiological Results; Sandwich Spreads - Pimento Cheese



**Fig. 18 - Microbiological Results; PFM - Beef Items - All Menus PFM - Carrots - All Menus
PFM - Chicken - All Menus PFM - Eggs - All Menus
PFM - Green Beans - All Menus PFM - Ham - All Menus**

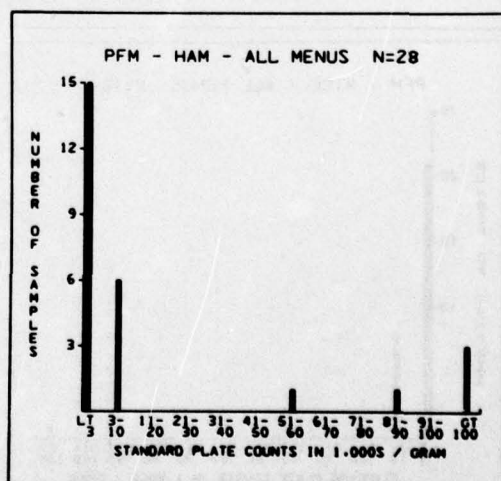
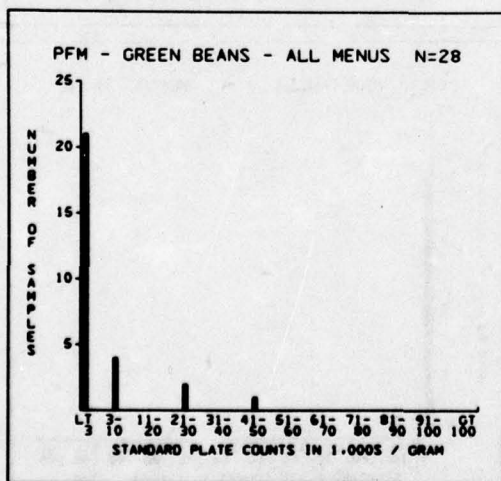
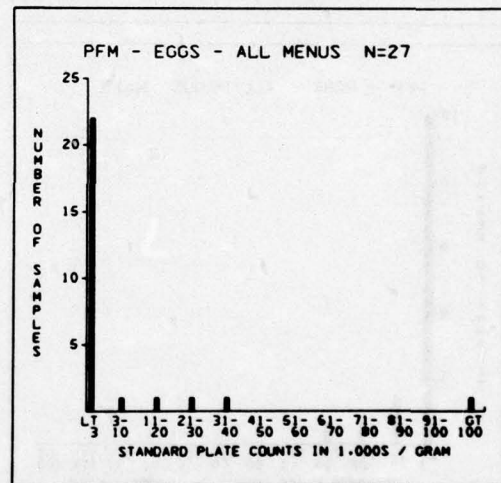
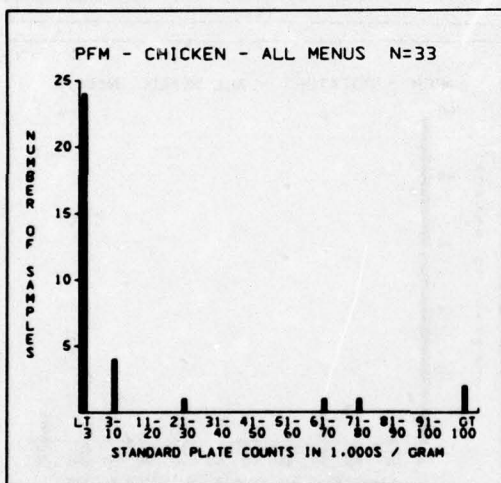
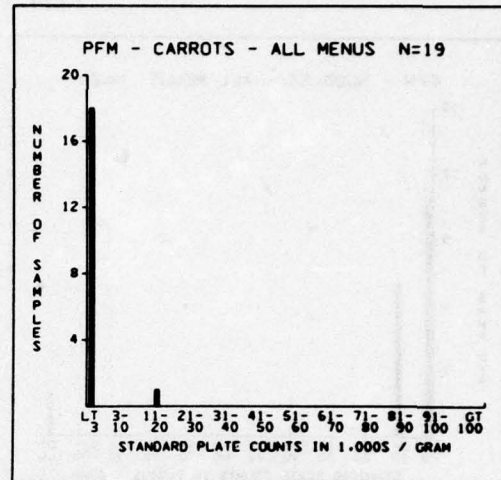
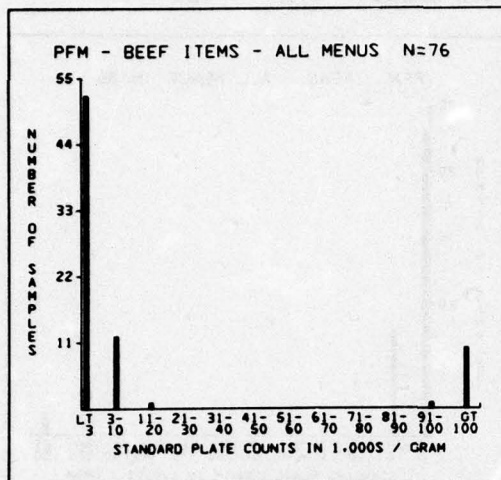
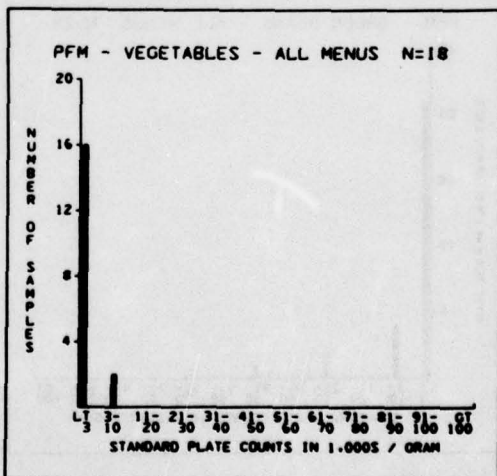
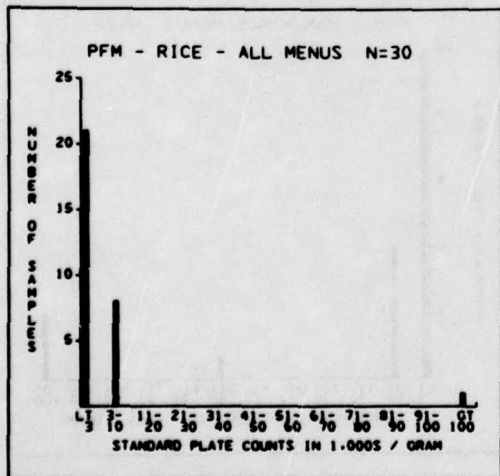
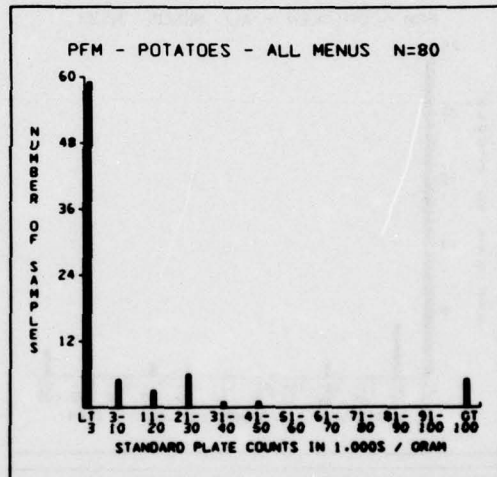
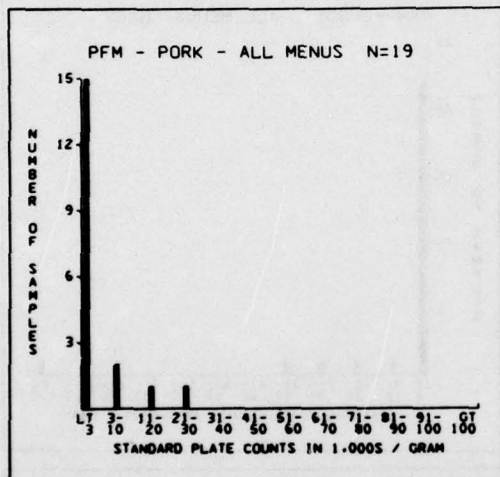
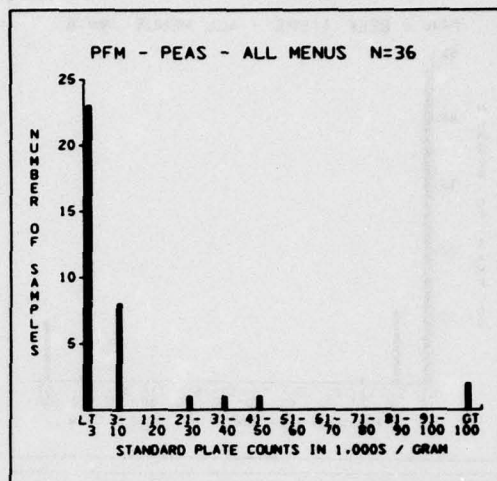
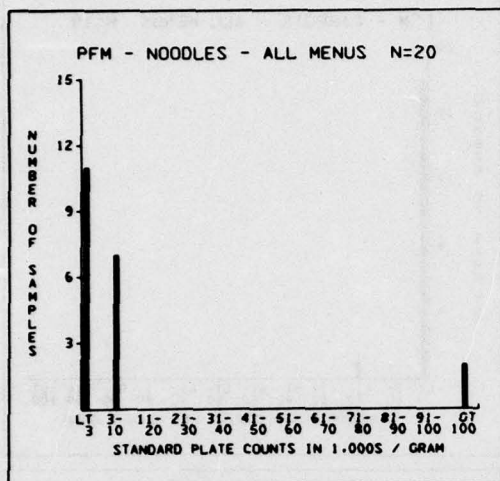


Fig. 19 - Microbiological Results; PFM - Noodles - All Menus PFM - Peas - All Menus
PFM - Pork - All Menus PFM - Potatoes - All Menus
PFM - Rice - All Menus PFM - Vegetables - All Menus



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